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PROVISIONER

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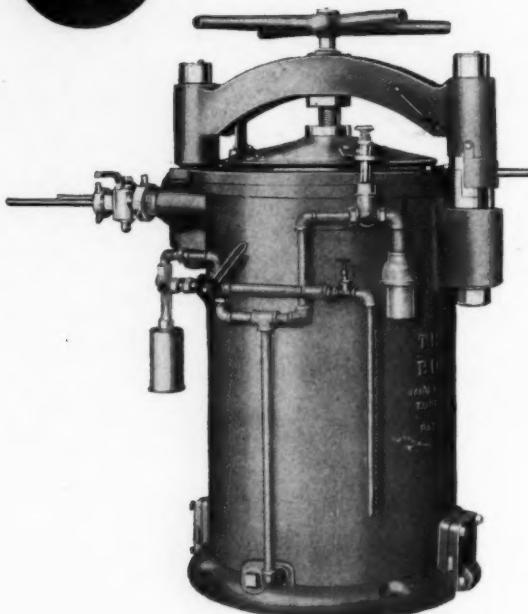
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THE NATIONAL PROVISIONER

Volume 118

FEBRUARY 7, 1948

Number 6

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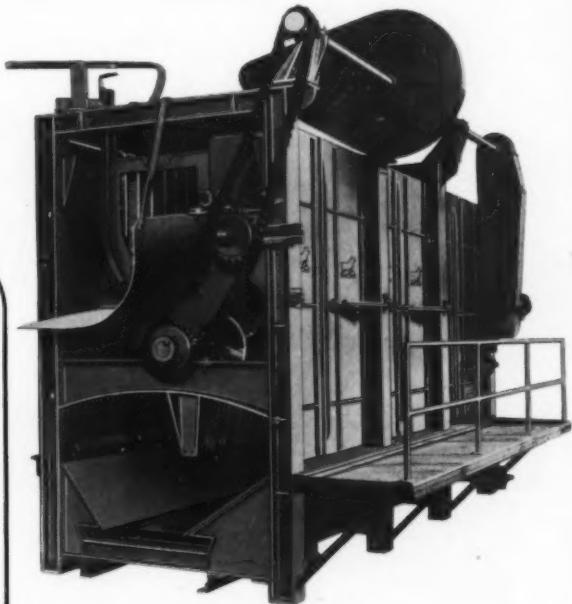
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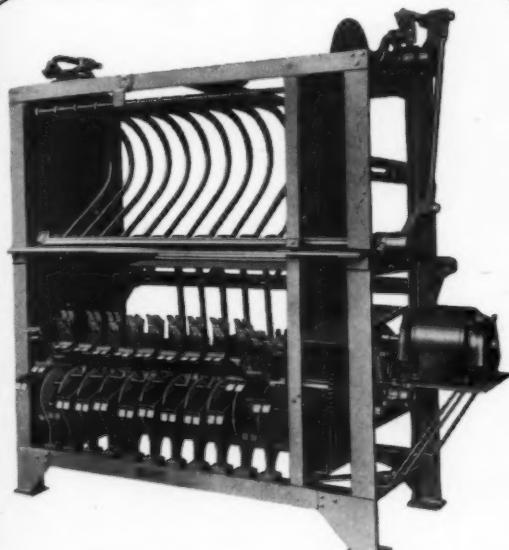
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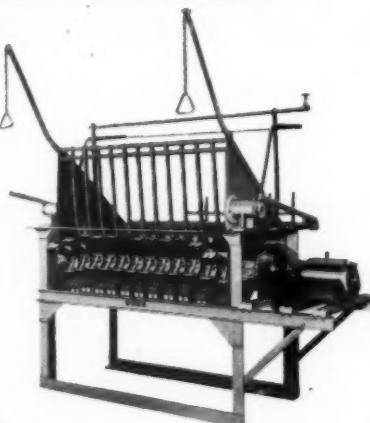
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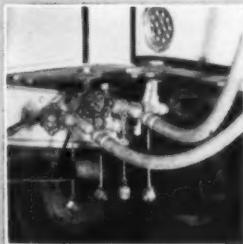
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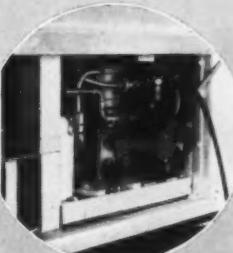
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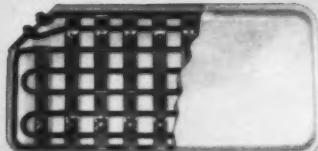
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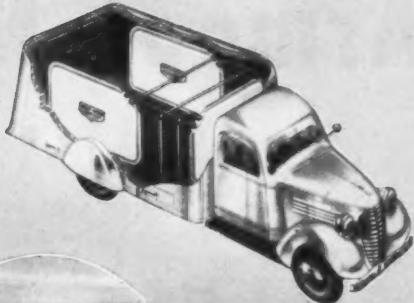
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Cut-away view of truck, showing typical installation. Note large payload space.



Cut-away view of KOLD-HOLD plate, showing seamless, no-leak steel coil.



Cut-away view of truck, showing typical installation. Note large payload space.

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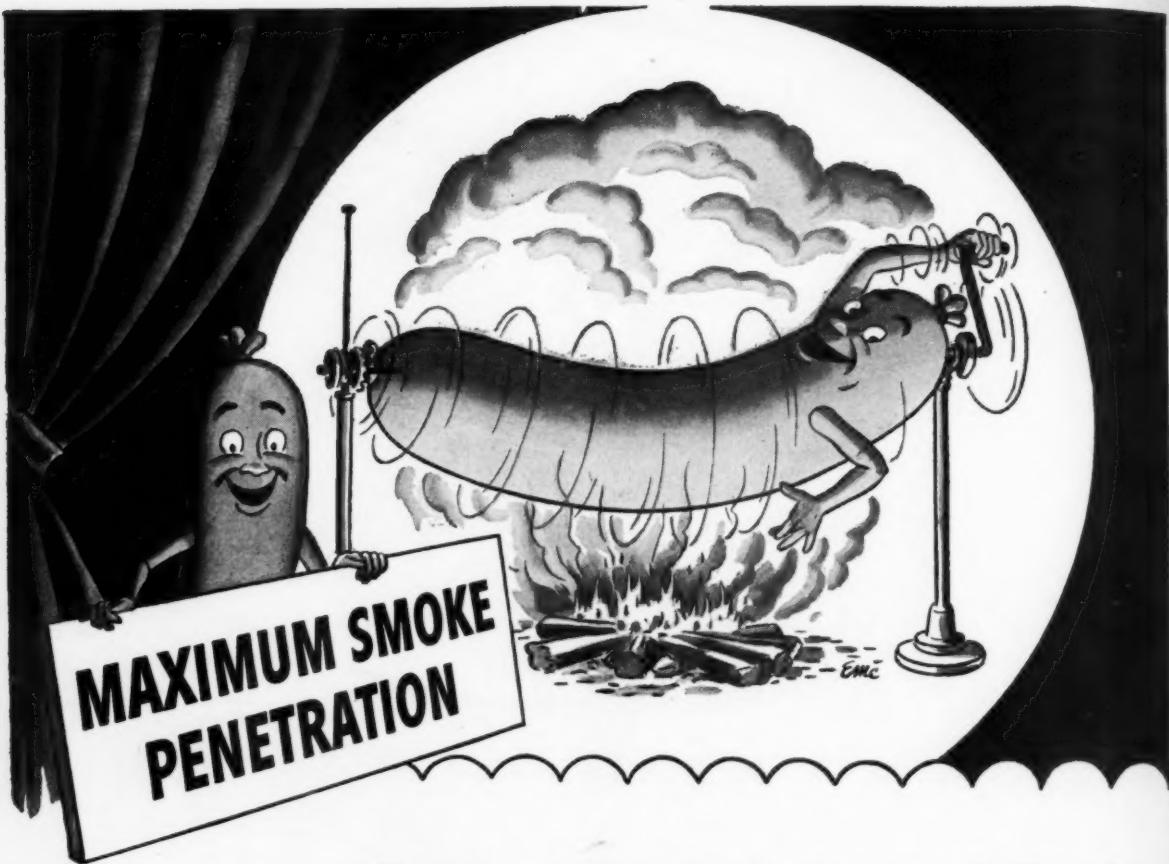
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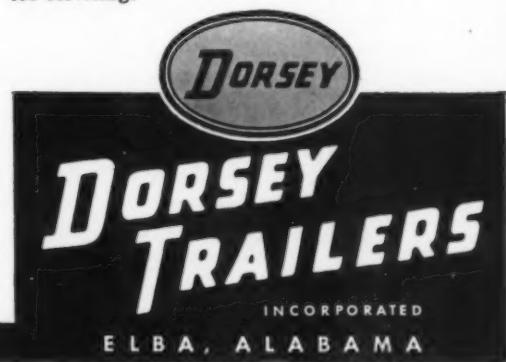
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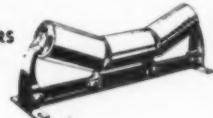
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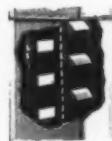
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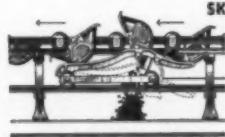
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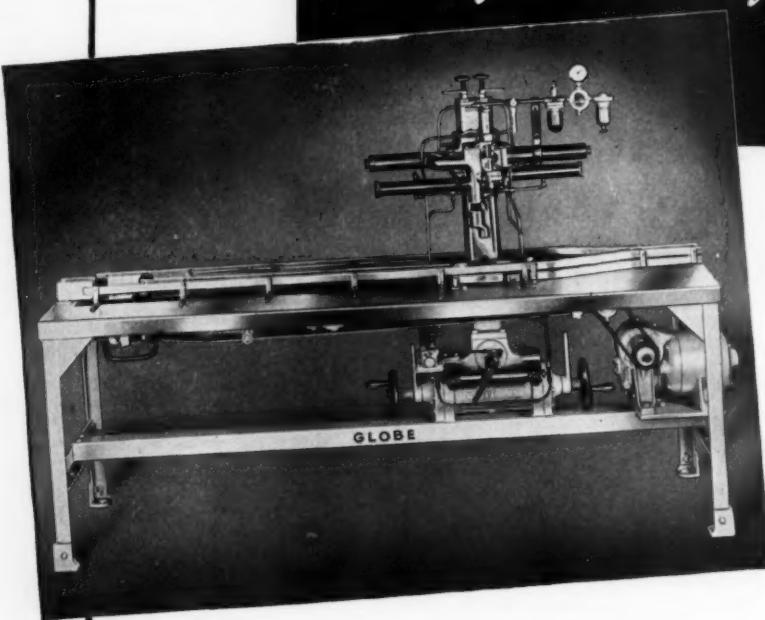


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The fully automatic GLOBE FEEMOGENIZATION equipped Measuring and Filling Machine operates continuously at high speed without manual attention—it improves product appearance and fills any size or shape container at the lowest possible unit cost. Handles any viscous product.

Offered in fully automatic, semi-automatic and foot-operated filling machines. The fully automatic machine has a capacity of 16,000 lbs. per hour.

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UPWA Will Take Strike Vote to Enforce Demands for 29 Cent Wage Boost

Obviously disturbed over the 9c hourly wage increase granted January 30 to the AF of L Meat Cutters union by Swift & Company and Armour and Company, the United Packinghouse Workers (CIO) this week announced that it is taking a strike vote among the local unions in an effort to enforce its demands for a 29c an hour raise. International officers of the CIO organization termed the AF of L settlement "totally inadequate, completely unrealistic and in flagrant disregard of the real needs of the packinghouse workers."

The UPWA also contended in a press statement that the Meat Cutters union represents only a minority of workers in Big Four plants while the UPWA represents more than 100,000. "The workers represented by our union have no intention of permitting a wage pattern to be imposed upon them by an inconsequential segment of the industry," the statement said. It also scored the packers for "maneuvering an agreement with a small minority of their employees."

Ralph Helstein, president of the UPWA, declared flatly that his union could not follow the pattern laid down and reiterated his stand that the 29c boost asked of the packers is "fair and reasonable." The union continued negotiations this week with the Cudahy Packing Co. and Wilson & Co., Inc. Armour has already rejected the 29c demand and an earlier meeting with Swift ended with the refusal of either party to comment on the outcome.

After release of the CIO statement, Earl Jimerson, president, and Patrick Gorman, secretary-treasurer, of the AF of L Meat Cutters countered by calling Helstein's stand "ridiculous" and defended their union as a "practical organization which believes in practical negotiations with our employers." Jimerson revealed that the CIO leadership had asked his union's cooperation in preparing for a strike long before negotiation for wage increases were begun.

The AFL officials pointed out that the average cost to Swift & Company for each penny per hour granted its employees is about \$1,100,000 a year. They added that to meet the 29c figure of the CIO would mean that the company's entire profit for 1947 would be wiped out.

Later in the week Helstein widened the breach between the two unions by issuing his second statement in answer to the AFL release. In this he claimed

FTC Schedules Hearings on Code of Fair Trade Practices for Renderers

The Federal Trade Commission has announced that hearings pertaining to a code of fair trade practices for the rendering industry will be held at the Commission offices in Washington at 10:00 a.m., February 20, 1948. All interested or affected parties, including not only members of the industry, but also representatives of butchers, farmers, suppliers of raw material, soap manufacturers and users of tallow, greases, oils and tankage, and representatives of the public, are invited to present their views, either in writing or in person.

A copy of the proposed rules drawn up by the FTC, together with an announcement of the hearing and an invitation to attend, is being sent to all members of the industry and anyone may secure a copy by writing the Commission direct.

After the hearing the Federal Trade Commission will take final action on the proposed rules. In February of last year approximately 150 members of the rendering industry and other interested groups attended a conference in St. Louis called by the Commission at the request of two associations of renderers to consider a fair trade practice code. The proposed code presented at this meeting by the two associations was published in *THE NATIONAL PROVISIONER* of February 22, 1947, page 27.

BEEF GRADING CONFERENCE

The U. S. Department of Agriculture committee on beef grading will meet with representatives of the meat packing industry on February 13, in Washington, to discuss and formulate beef grading standards acceptable to industry, the consumer and the government. The meeting was called by Harry E. Reed, director of the livestock branch, production and marketing administration, USDA.

the AFL leadership was having trouble explaining its "inadequate" settlement to its membership and accused them of releasing "a cloud of false charges to hide their betrayal."

Details of the 9c hourly settlement granted the AFL by the two major packers were reported in *THE NATIONAL PROVISIONER* of last week. The raise, retroactive to January 12, will affect some 40,000 workers in major plants and an additional 100,000 in independent companies, according to union officials.

Administration Asks for Voluntary Food Rationing as Rationing Bill Dies

Plans to permit the government to get ready to ration meat ran into a major stumbling block this week as the special sub-committee of the Senate banking and currency committee voted 3 to 2 against reporting out the Flanders bill. The five member sub-committee concluded hearings on the measure, which would authorize the Agriculture Department to prepare rationing machinery, after a week of testimony by packers, producers and government officials.

The full banking and currency committee could override when the action of the sub-committee comes under its consideration but this is considered extremely unlikely as the recommendations of a majority of a sub-committee are usually accepted by the larger group. Moreover, Senator Tobey, chairman of the full committee, is reported to have said he doubts his committee will override and expressed the further view that it is improbable the matter will even come to a vote.

Meanwhile the administration prepared to launch a food rationing campaign on a voluntary basis. Representatives of 18 consumer, producer and distributor groups met Thursday with Agriculture Secretary Clinton Anderson to map details of the program. Charles F. Brannan, assistant agriculture secretary, will head the new campaign. Originally started by the citizens' food committee last fall, it has been carried on until now under the cabinet food committee.

The negative vote of the congressional sub-committee was undoubtedly influenced by the reasonable and effective arguments against rationing or price controls on meat presented by representatives of packing firms and the American Meat Institute, heads of farm and livestock groups and even former officers in the old Office of Price Administration.

R. J. Eggert, associate director of the Institute's department of marketing, was one of the last witnesses to appear. His argument, presented in the form of ten appropriate questions and answers, denied there would be a serious shortage of meat and meat products next spring and summer, pointed out that total food supplies in 1948 would be above average, and offered evidence to show that rationing would discourage production and result in black markets and maldistribution.

Eggert also expressed doubt as to the benefits that would be derived from

(Continued on page 29.)

**Personnel and Safety Division Conveniently Located on First Floor
Directs Full Program to Decrease Accident Frequency Rate at Plant**

Goetze Opens New Employe Building

AN extensive new addition to its plant which is devoted almost entirely to housing employee activities has recently been completed by Alfred F. Goetze, Inc. of Baltimore, Maryland.

One of the main features of the new unit is a cafeteria for white and colored employees of the company which will seat about 300 workers at one time and feeds about 800 per day. The new cafeteria was designed and constructed after thorough examination of in-plant feeding facilities in many other industrial establishments in the East. Walls of the cafeteria are of glazed tile and almost the entire long outside wall at one side of the room is constructed of glass brick.

The floor is of terrazzo construction, and illumination is by inset fluorescent lamps in the ceiling. The ceiling is covered with Celotex insulation to minimize noise. The cafeteria is air-conditioned, and the tempered clean air is supplied to the room through ducts and discharged into it via Anemostats. The room is hooked up with the plant paging system and is also wired for music during the meal hours.

Cooking and serving equipment, steam tables, ice boxes, etc., are of stainless steel. Serving facilities for white employees include two steam tables and two iced tables for cold dishes, and this equipment is duplicated on a smaller scale in the colored section of the cafeteria.

The cafeteria serves one regular meal per day—lunch—but is also open for breakfast and for cold drinks, etc., during the ten-minute rest periods.

The new cafeteria is the third which has been operated in the Goetze plant. Prior to this time, however, in-plant feeding has always been handled by an outside organization using the Goetze restaurant facilities. The Goetze com-



pany operates the new cafeteria under the supervision of its own manager, and this plan is believed to be much more satisfactory than the one previously in use. Officials of the firm point out that the primary objective of the outside organization was to make a profit whereas the packer strives to serve the employees by providing adequate and attractive meals at cost. A variety of dishes are offered in the cafeteria and employees are able to choose from at least two or three hearty meals suitable for workers doing any kind of labor. Metal chairs are used in the cafeteria with wooden tables covered with an impervious top.

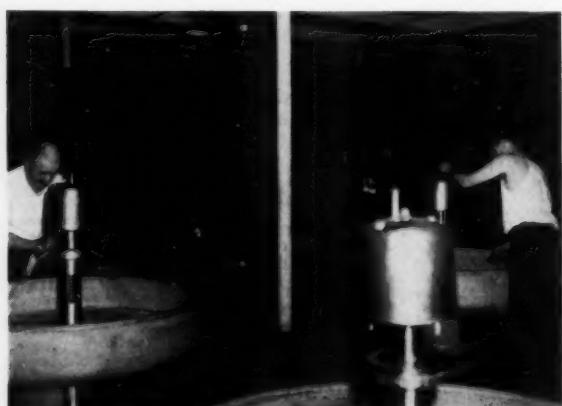
Another feature of the new employe unit is the locker rooms. These are tile walled, large and airy, and furnished with conditioned air through ducts and diffusers. Locker room floors are equipped with drains and the approved

type lockers rest on tile supports. It is believed that the tile supports are much more satisfactory than wood or steel because water and cleansers can be used freely in cleaning up the floors and then drained dry within a short time.

Nearby the men's and women's locker rooms is a first aid room equipped with autoclave, instrument sterilizer, electric magnifying lens, infra-red lamps, treatment chairs and tables and other accessories. A registered nurse is on duty in the room during working hours and handles the bulk of the first aid work. A doctor visits the plant twice weekly for major redressings and examinations. All prospective Goetze employees undergo a thorough physical examination, including an eye test, before they are hired. It is hoped that the firm will be able to reduce plant accidents through elimination before hiring of those prospective employees who may be physically unsuitable for work in the plant.

The second floor of the new unit will eventually house, in addition to the three separate dressing rooms for white men, colored men, and white women, the U. S. inspectors' office, the cafeteria, a private dining room, the first aid room and a foremen's dressing room. The personnel and safety division of the Goetze company is located on the first floor of the new unit and all personnel and safety work is under the direction of Frank H. Drager.

Mr. Drager has given considerable attention to the subject of safety since he was placed in charge of the work in 1943. The results of his constant effort are shown in the fact that the accident



NEW LOCKER ROOM FOR MEN

A number of the most modern type, foot-operated wash basins are installed in the new locker room which is supplied with conditioned air. Note that the approved type lockers rest on tile supports for long service and maximum ease in keeping the floor clean. Floors are equipped with drains. Walls are of tile.

frequency rate in the plant has dropped progressively from an average of 77.4 in 1943 to 16.2 in 1947. The U. S. Department of Labor industrial frequency rate for the slaughtering and meat packing industry averaged 35.7 for 1946 and 25.8 for 1947 through September, whereas the Goetze rate for the latter period was 16.2.

Twenty-three lost time accidents occurred at the plant during 1947. There were no lost time accidents during July and October. The total working hours for the first six months amounted to 672,761 with 12 lost time accidents. During the last half of the year the plant worked 739,924 hours with 11 lost time accidents. There were 56 reportable doctor cases in 1947, including lost time cases, but 12 departments worked with no reportable doctor cases and 20 departments operated with no lost time accidents in 1947. Four of the plant's departments have operated without lost time accidents for three years.

Although safety effort is carried on constantly by various means, Drager believes that the foremen are the key individuals in safety work and devotes much of his attention to them. The plant has a safety committee composed of 51 foremen and department heads, but much of the work is done through smaller groups. Sixteen workmen meet at infrequent intervals with the safety committee on specific projects.

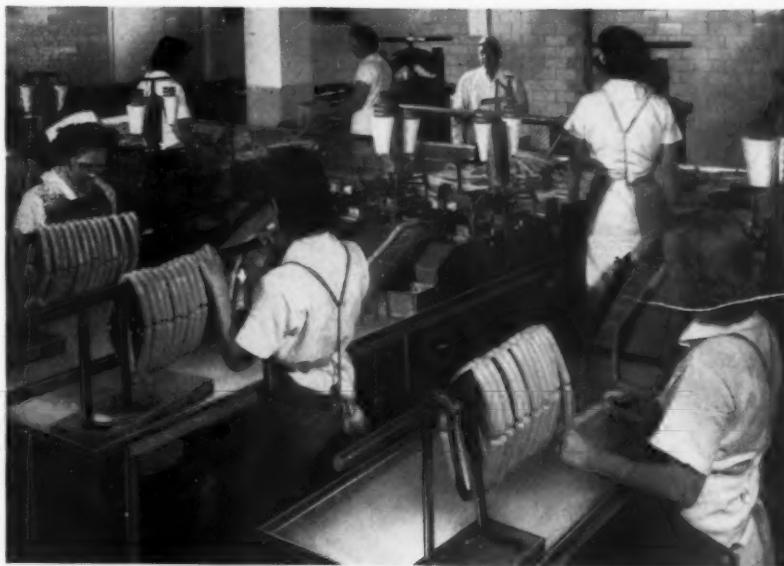
The newest safety weapon employed by Drager is a series of ten sound slide films produced by the National Safety Council which has been purchased for showing to foremen and employees. The company also has published two safety booklets.

One of these is "Accident Prevention for Goetze Employees," and contains a large number of general and departmental safety rules derived from suggestions offered by employees and by members of the general foremen's and workers' safety committees. Many of the rules were also made as a result of the company's experience in accident prevention. At the end of the booklet there are two forms. One constitutes an employee acknowledgement that he has read the company's safety rules and agrees to abide by them. The employee signs this form and it is counter-signed by his foreman. The other form is a foreman's report on which the supervisor indicates whether or not the employee knows his safety rules. The foreman sends this slip to the safety department after examining the employee within two days after his employment.

The second booklet used by the company is entitled "Your Safety Committee," and provides a general outline of procedure for safety committee members and lists many unsafe practices and conditions. It also contains several blank pages for noting suggestions as to unsafe practices and conditions.

Safety bulletin boards are located at 21 strategic departmental points in the plant, and on these are posted safety posters, such as those published by the

(Continued on page 26)



SAUSAGE STUFFING AND MECHANIZED LINKING BATTERY



GOETZE'S SAUSAGE SMOKED UNDER CONTROLLED CONDITIONS



FRANKFURTS ARE KARTIDG-PAK BANDED FOR IDENTIFICATION

AMI Undertakes Public Relations Program

IN A series which began last month the services and profits of the meat packing industry are being explained to the public by the American Meat Institute in paid newspaper advertising space and on the radio. This is the first time that public relations newspaper and radio advertising has been used as a continuing part of the Institute's long-range public relations program.

"If the meat industry is to have maximum freedom to continue serving America efficiently, it is necessary to build greater public knowledge and appreciation of what the industry does," the AMI stated in announcing its new advertising to participants in the meat educational program.

Purposes of Ads

The ads, designed to improve not only the standing of the industry but also that of individual companies, are running in newspapers in centers of large populations and in plant cities of participants in the program. The following purposes and objectives of the campaign were listed by the American Meat Institute:

1. It tells a story which will help the general public to understand and appreciate what local meat packing companies do—their efficient service and low rate of profit.

2. It will help improve the business standing of meat packing companies in their own communities.

3. It will help employees to know more about the business in which they make a living.

4. It will help farmers in surrounding areas to know more about the

ing areas to know more about the

business that affords them a market for their livestock.

The need for such a program was revealed by an Elmo Roper survey sponsored by the Institute last year. The survey showed that a widely held opinion exists among consumers that meat packing companies merely add an extra, unnecessary and costly step in the distribution of meat. It was shown that many people are inclined to blame the industry for anything they do not like about meat supplies or meat prices.

Insertions in 395 Papers

A total of 395 newspapers with a combined circulation of 32,750,000 will carry the advertisements. The first ad appeared on January 20 and the second is scheduled to appear February 17. Both are reproduced on this page.

The Fred Waring radio show will also be utilized in this public relations program and other public relations activities of the AMI will be continued and intensified. The Institute has also suggested that reprints of the advertisements be posted on plant bulletin boards to reach employees, at buying

AMI PUBLIC RELATIONS ADS

Ads in the new series, appearing in 395 newspapers throughout the country, will vary in subject matter in order to be kept fresh and interesting, but each advertisement will cover, in a simple, straight-forward, convincing and easy-to-read manner information designed to build better public knowledge and appreciation of the services performed by the packing industry. The ad on the right, the second in the series, will appear February 17.

offices in the plants to reach producers and at wholesale markets and branch houses to reach retailers. Reprints of the advertisements will be supplied on request to retail associations, or mailed to stockholders or producers' organizations or to other interested groups.

Report USDA Seeks to Cut OMB's Tin Saving Proposal

Reliable reports out of Washington this week state that the Department of Agriculture has persuaded the Commerce Department's office of materials distribution to trim substantially a proposed sweeping amendment to tin conservation order M-81, designed to save more than 3,000 tons of tin normally used in cannning, for the government's strategic stockpile.

The office of materials distribution will announce the amendment within a few days, can manufacturers claim. As it stands now, it would, among other curtailments, set up a monthly quota of 75 per cent of the plate used by animal food producers in the average month of July-September, 1947. Actually the quota would be only 66 $\frac{2}{3}$ per cent of average monthly use in this period but elimination of tinplate ends will allow use of an additional 10 per cent.

It is understood the amendment would also set up a quota of 50 per cent of the average use in the same base period for the beer industry and would bar use of tinplate for canning coffee, for motor lubricants in one quart cans and reduce use of tin for packing other goods and commodities.





Swift Plant Gets High Safety Award

SO THAT all employees of the Kansas City plant of Swift & Company could witness the presentation of the National Safety Council's Distinguished Service to Safety Award, a family party was held at Memorial Hall there on January 28. More than 4,000 persons attended. The award is the first presented to any meat packing plant and the highest award of the National Safety Council.

During the 1947 work year the accident frequency rate at the plant was decreased by 77.8 per cent to the low mark of 5.3 lost time accidents per 1,000,000 man hours of work. This record placed the Kansas City plant third in safety performance among all industrial plants in 1947. It is 83 per cent below the meat packing industry average. In addition, the severity rate was reduced by 49.5 per cent. During the period January 25 to April 15, 1947, a total of 1,021,057 man hours were worked without a lost time accident.

John Holmes, president of Swift &



Company, was the principle speaker of the evening. He said that the approximate elimination of all accidents is the goal toward which the Swift team is

working—a team composed of management, providing safe working conditions, protective equipment and training, the safety committee which inspects and corrects dangerous work habits and constantly emphasizes the importance of safe working habits and individual workers whose contribution by working, living, acting and thinking safety can not be overstressed.

Above is a picture of audience at the ceremony. Left, partial view of the reception committee. Below left, Sidney Williams, National Safety Council, congratulates Merle Stalcup, assistant plant superintendent and chairman of the safety committee at the Kansas City plant, while R. A. Harschnek, general safety director of Swift, and O. H. Engelmohr, plant safety engineer, listen. In the presentation scene at the right, Sidney Williams (left) makes award to E. W. Phelps, general manager of the plant, with Mayor Sermon of Independence, Mo., and John Holmes, Swift president, viewing the ceremony.



TIME FOR

Skiing



1948 FEBRUARY 1948

SUN	MON	TUES	WED	THUR	FRI	SAT
1			4	5	6	7
					10	14
					19	21
					27	28
29						

TIME FOR

Fine Sausages in Fine Casings

Sausage in Wilson's *Natural Casings* retains its freshness and finer flavor longer.

GENERAL OFFICES



CHICAGO 9, ILL.

In every way sausage is best in
WILSON'S NATURAL CASINGS

PLANT OPERATIONS

Ideas for Operating Men

USE OF PIPE INSULATION, PROPERLY APPLIED, WILL SAVE THE PACKER'S COALPILE DOLLARS

Proper pipe insulation will do much to save the meat packer's fuel dollars. The savings are twofold: first, there is conservation of the heat being transmitted in the pipes and, second, the quality of the steam is protected.

Possible heat losses can be best appreciated by studying the following table which shows the loss in Btu. per lineal foot of pipe per hour for various sizes of pipes carrying steam at a pressure of 160 lbs. with the air temperature being 60 degs. F and the loss that occurs with a similar pipe covered with one of the standard insulations to a thickness of 1/2 in.:

Pipe Size	Btu loss per ft. per hr. Uncovered	Btu loss per ft. per hr. Insulated	Difference in Btu Loss
2 in.	597	79	518
4 in.	1085	123	962
6 in.	1555	167	1388

Since coal normally has about 12,000 Btu. per pound, the loss to the packer who had 100 ft. of 2 in. pipe exposed over a period of a year would be five tons of coal. If 1000 sq. ft. of piping surface carrying 100-lb. steam pressure were uncovered the annual loss would amount to over 300 tons of coal. Even the smallest item may represent a sizeable fuel waste; a pair of bare 10-in. flanges on a 150-lb. steam line can waste 5 tons of coal annually.

Besides the direct loss that takes place through reduction in the heat value of steam conveyed in uninsulated pipes, condensation results in a wet steam loss. Wet steam requires the use of a greater number of traps in the steam line, lowers the efficiency of the steam, especially on high speed turbine type of equipment, and by its wet nature causes rust deterioration in all equipment through which it passes.

To get the utmost from his insulation dollar the meat packer should consider the different factors of insulation as they apply to his problems of selection, application and inspection.

There are many types of insulation on the market and all of them have heat ranges for which they are best suited. Many of the insulating materials cannot be used by themselves to protect pipes with temperatures over 700 F. degs. and some must be used in combination with other insulators which act as the first contact with very high temperature pipe. Some insulations can be used by themselves to give adequate protection against heat loss at any temperature. The type of insulation the packer chooses for his pipe covering can be determined by the temperature of the steam carried as it certainly would be wasteful to cover a low pres-

sure canning room line with the same material applicable to a high pressure line going to the multi-stage generator.

The thickness to which the packer may wish to cover his pipe may well be decided by the difference in cost of insulation as against the possible heat savings achieved. One type of insulation, if applied in a thickness of 4 1/2 in., will conserve all the heat in 2 1/2-in. pipes for temperatures up to 725 degs. F.

Vibration is another factor that governs the type of insulation that a packer can use for his pipes since some materials break down under excessive vibration.

MOTOR STORAGE PAYS OFF

When you need a motor you may need it badly and it doesn't help much to know that "there may be a spare of the right size somewhere around the plant."

Reliable Packing Co. of Chicago found this out and decided to do something about it since repaired spare motors were being placed according to the judgment of the person receiving them rather than being stored in a central location where the mechanical department could locate them when needed.

It was decided to convert a bit of unused plant space into a spare motor storage room. All electric motors which are repaired, either in the plant or outside, are stored in this room. Whenever a spare is needed in an emergency or for routine replacement the maintenance department can supply the proper size promptly. According to Richard Unwin, plant superintendent, the room has more than paid for itself in time-saving and prevention of costly tie-ups. In the picture Carl Erikson, Reliable engineer, is shown readying one of the thirty-odd spares held in the store room.

The units range in size from 1/2- to 25-h.p. The entire room is painted with aluminum paint and provided with sufficient overhead lighting to make prompt identification of motor horse power. To assure absolute control by the mechanical department the room is kept locked.

Pipes such as those in a canning retort room, that are opened and closed frequently with accompanying surge, should be protected with a product that will withstand the vibration. Closely akin to the effect of vibration upon the covering is the use to which the pipe will be subjected. If the pipes are at ground level, such as around vat type retorts or generators, and workers must walk or stand on them, the insulation should be protected from wear. One method is to cover the insulation with a sheet of tin and another is to cover the pipes with very heavy canvas. If the pipe is to be subject to walking, the insulation must be capable of standing the weight without undergoing organic breakdown.

Packinghouse steam pipe running through rooms that are very humid should be protected with insulation on which moisture has little effect. The value of some materials is destroyed by moisture.

In applying insulation to piping one of the most important factors is the proper joining of the sections of the insulation material. If the joining is imperfect a significant heat loss will occur since the insulation will convey the heat to the opening between the sections where it will be dissipated rapidly. Some of the insulation material has a knitting quality that tends to make it one continuous piece. One manufacturer's insulation has an expansion feature which, he claims, allows the material to compensate for changes in pipe length due to temperature.

In applying insulation it is very important that the outside canvas covering be properly affixed. The canvas protects the insulation from abuse and, at the same time, prevents escape of heat from the openings where the material is joined or bent around the pipe. To make sure that the canvas is properly applied it is recommended that it be stitched with at least three stitches per inch, that it be given one coat of glue sizing and then two coats of first quality





★ A clean interior for food and chemical products — cover sealed air tight preserves freshness and purity — sturdy construction resists rough handling and eliminates losses through leakage or contamination. Other Inland Steel containers range from 3-gallon to 55-gallon capacities with a wide variety of spout openings and cover styles suitable to any liquid or semi-solid products.

INLAND STEEL CONTAINER CO.

Container Specialists

6532 S. MENARD AVENUE, CHICAGO 38, ILLINOIS
PLANTS AT: CHICAGO — JERSEY CITY — NEW ORLEANS

lead and oil paint and that the pipe be banded with the correct number of steel or wire bands.

Flanges and fittings on steam lines must also be properly insulated by either one of two methods: (a) the regular insulation material is wrapped around the flange and the space between it and the pipe is filled with asbestos cement, or (b) two coats of asbestos cement are applied with the first thin rough finish coat being allowed to dry completely before the second coat is built up to the thickness of the insulation and given a smooth finish. On flanges it is desirable to sectionalize the insulation so the flange may be removed without disturbing the insulation on the adjacent piping.

If the load of the pipe is such that it is necessary to install hangers it is desirable to put a steel saddle or shield on the outside of the insulation as it does not involve the insulation and sealing off a through metal connection between the pipe and the cold air. However, where the load on the pipe is great it is best to connect the hanger directly to the pipe.

Once the insulation has been installed there should be a systematic method of checking its performance. While modern insulation materials do not require excessive care the variable factors in heat transmission, such as greater temperature loads than originally estimated or greater abrasive wear, make it prudent to inspect the pipe covering. A routine inspection will show the banding wires that need tightening, the canvas jackets that need replacement and sections that require repair. However, a more thorough examination is necessary to reveal overall deficiencies. In general, if the insulation cannot be touched by hand, or if it can be moved for a distance greater than $\frac{1}{16}$ in., it no longer is performing its heat-conserving function.

The meat packer who wishes to install pipe insulation, or to have a thorough check on his present insulation, should consult a manufacturer or engineer to take advantage of their specialized skills.

REDUCING GUT PUNCTURES

Gross contamination of hog carcasses through puncturing of the gut, and especially the bung, can be reduced to negligible proportions through proper training and work standards. In one packinghouse the inspector in charge refused to accept washing and required all parts of a carcass soiled from this cause to be trimmed off. The men were then taught to reduce gut punctures to a fraction of 1 per cent whereas this type of mishap had sometimes run as high as 20 per cent.

Readers of the PROVISIONER in 1947 were shown in full detail the construction and operating features of 15 new meat industry plants, seven remodeled plants and seven significant new plant departments.

HYGRADE SALES RISE

12% TO \$173,171,020

Net income of the Hygrade Food Products Corp. for the fiscal year ended November 1, 1947, after provision for federal income taxes, amounted to \$811,806.09. This compares with net profit for the previous year of \$4,585,994.66.



S. SLOTKIN

Net sales of the firm for the 1947 year amounted to \$173,171,019.70, compared with sales for the previous year of \$154,949,971.95, and \$110,986,858.41 for 1945.

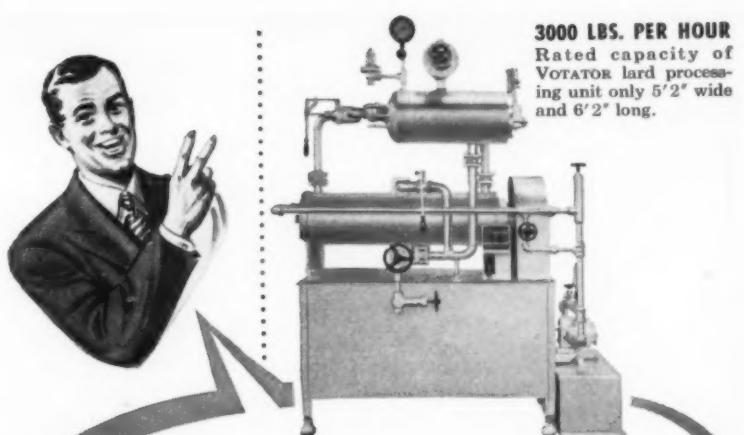
The balance sheet shows that current assets on November 1 totaled \$8,611,398.14 while current liabilities were \$3,572,371.56, leaving net current assets of \$5,039,026.58. The consolidated profit and loss account for the fiscal year shows a profit of \$1,331,806.09 after all charges but before provision for federal income tax.

In his annual statement to stockholders, Samuel Slotkin, president of Hygrade, reported that during the year the company acquired a mutton processing plant at Newark, N. J., and built two cheese factories in Iowa and one cheese and animal feed processing plant in Illinois. During the year the company broadened its activities by entering into the manufacture of ice cream and pharmaceuticals, and also acquired a rendering plant adjacent to its slaughtering plant which is located in Vernon, Tex.

Three dividends were declared during the fiscal year—one for \$1.00 per share paid on December 30, 1946, one for 50¢ per share paid on April 10, 1947 and one for 25¢ per share paid on September 10, 1947.

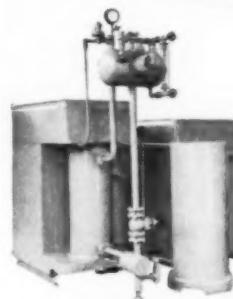
The consolidated statement of profit and loss for the year ended November 1, 1947 follows:

Net sales	\$173,171,019.70
Cost of sales, exclusive of taxes and depreciation	156,950,812.73
Gross profit before taxes and depreciation	16,211,206.97
Selling, general and administrative expenses, exclusive of taxes and depreciation	\$13,595,346.20
Taxes except federal income taxes:	
Social security, real estate, franchise and other taxes.	638,127.11
Net operating profit before depreciation	14,233,473.31
Other charges (Net):	
Interest on funded debt, including premium of \$6,800.00 paid on bonds retired	88,914.21
Interest on bank loans, etc.	180,563.02
Miscellaneous charges	18,599.38
Less: Miscellaneous income...	288,076.61
	71,696.80
	210,379.81
Provision for Depreciation	1,761,353.85
	429,547.76
Provision for Federal Income Taxes.	1,331,806.00
Net Income	\$ 811,806.09

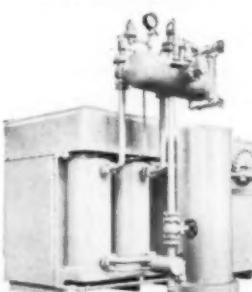


3000 LBS. PER HOUR
Rated capacity of VOTATOR lard processing unit only 5'2" wide and 6'2" long.

2 DAYS A WEEK OR 7 VOTATOR apparatus for Lard is a Good Investment



5000 LBS. PER HOUR
Rated capacity of VOTATOR lard processing unit only 7'4" wide and 8'10" long.



10,000 LBS. PER HOUR
Rated capacity of VOTATOR lard processing unit only 8'10" wide and 9'5½" long.

You don't have to be the biggest packer on earth to benefit by the continuous, closed VOTATOR lard system.

A VOTATOR unit processes lard with negligible cost per pound, at a remarkable hourly rate. If that capacity exceeds your requirements, operate the unit just a few days a week. The time saved can be devoted to other jobs in the plant. As needed, you can increase your lard processing capacity without additional equipment.

VOTATOR apparatus does a better job at less cost because it chills, agitates, and plasticizes in seconds—as the material flows through the closed, controlled system.

Let Girdler engineers show how easily your lard process can be put on a continuous, money-saving basis with VOTATOR apparatus. Write to:

THE GIRDLER CORPORATION, VOTATOR DIVISION
Louisville 1, Kentucky

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2412 Russ Bldg., San Francisco 4, Cal.
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LARD PROCESSING APPARATUS



HIGH QUALITY products on fast-moving production schedules

To maintain the profit-producing power of your sausage and specialty departments takes the skill of a good sausage maker, keenly alert to every corner-cutting method that steps up production and gives good results in shorter production time.

But expert as he is, the wise sausage maker uses the help he gets from fast Fearn cures to increase production, and special ingredients to improve texture, flavor and yields.

Fearn materials and special ingredients are used without changing regular tested formulas and methods, but with full assurance of superior results. You'll get fast production, fine flavor, and higher yields that will more than pay the reasonable cost of the Fearn ingredients you use. Ask for details.



fearn's
protein flavor builders are business builders

Up and down the MEAT TRAIL

Personalities and Events of the Week

• A. J. Wind, manager of the insurance department, and William L. Hurd, of the traffic department, both long time employees, retired recently from their duties with John Morrell & Co., Ottumwa, Ia. Hurd, who has been with the firm more than 50 years, is also eligible for the American Meat Institute's gold pin which was to be awarded last week.

• Appointment of H. E. Dudycha as operations superintendent of the industrial oil unit of Swift & Company's technical products plant in Hammond, Ind., was reported recently by E. A. Moss, vice president. Dudycha, who has 30 years of experience with Swift, has been assistant superintendent of the firm's plant at E. St. Louis since 1940. Previously he was in charge of Swift laboratories at S. St. Paul and division superintendent of technical products operations. The new plant, which will be completed sometime this summer, will process special oils for use in the manufacture of rubber, textiles, soap, cosmetics, linoleum, paint, lubricants and many other industrial products.

• The change of name of the Chester Packing and Provision Co., Inc., Chester, Pa., to Medford's, Inc., has been approved by the Pennsylvania department of state. There have been no changes in the officials or the financial setup of the firm.

• James Boswell, manager of the New Haven, Conn., branch of the Cudahy



H. DUDYCHA

50-YEAR VET

Theodore G. Wempe, Cunningham Bros. Inc., New York city, receives the AMI's gold pin for his 55 years service in the industry. The surprise presentation was made by W. T. Reece (left) of the AMI, as John J. Cunningham (right) president of Cunningham Bros., looks on, at dinner of the National Association of Hotel and Restaurant Meat Purveyors.



Packing Co., was transferred recently to the Washington, D. C. offices of the firm. Boswell, who has been with Cudahy more than 22 years, had headed the New Haven offices for the past four years. William Nielsen of the Washington office succeeds him as manager at New Haven.

• Charles J. Maloney, associated for the past 25 years with the sales departments of Oscar Mayer & Co., Geo. A. Hormel & Co., Dold Packing Co., John Morrell & Co., and Wilson & Co., Inc., has announced the opening of the Maloney Brokerage Co., with offices at 1510 Gratiot st., Detroit. Maloney had operated as representative for the above packers in the Detroit marketing area.

• John Hilberg, jr., of John Hilberg & Sons, Cincinnati, O., has been elected a director and vice president of the Columbus (Ohio) Blank Book Co.

• Merkel, Inc., meat packers and operators of a string of retail markets in Brooklyn and Long Island, N. Y., held its annual meeting recently at which

all officers of the firm were re-elected: Henry Merkel, chairman; Albert H. Merkel, president; F. Howard Firor, vice president; E. G. Jacobson, vice president; A. J. Maurer, treasurer; W. H. Merkel, secretary, and Herman A. Lauer, assistant secretary.

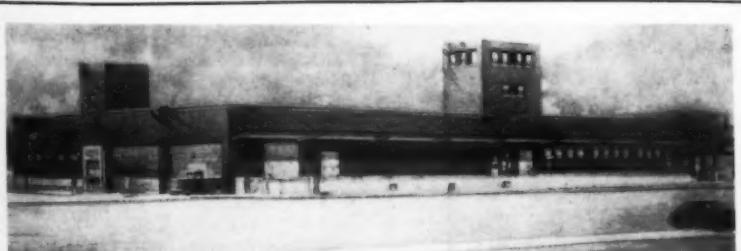
• Everett R. Bridges has assumed the duties of general manager of the Green County Packing Co., Bloomfield, Ind., slaughterhouse and locker plant.

• The \$40,000 plant of the Belmond Rendering Co., Belmond, Minn., is now in operation, according to an announcement by Linn Harlow, plant manager. The two-story concrete and brick structure houses complete rendering equipment, including a 7,500-lb. cooker, 150 ton press and a hammermill.

• W. F. Price, who was for many years vice president and general manager of the Dold Packing Co., Buffalo, N. Y., and is now retired, and his wife were recently in an automobile accident while en route from Texas to Florida where they were planning to join Mr. and Mrs. E. S. Waterbury for a vacation. Mrs. Price was rather seriously injured in the accident but is recovering satisfactorily in the Jackson County Hospital, Pascagoula, Miss. Mr. Price was not hurt. Mr. Waterbury was, before he retired, associated with Morris and Co. and later in an executive capacity with Armour and Company. During the last war he held a position with the United States government and served overseas.

• The Smokehouse, Inc., Fort Worth, Tex., has been incorporated. Stockholders are Mary Williamson, E. P. Van Zandt, jr. and Ethel Van Zandt. The firm will operate a packing plant.

• Fred J. Major, 64, Mishawaka, Ind., who has been ill for eight months and



EASTERN MEAT PROCESSING PLANT NEAR COMPLETION

Pork processing plant of the De Angelis Packing Co. being erected at North Bergen, N. J. Morris Fruchtbaum, engineer and architect of Philadelphia, is in charge of construction and design.

confined to his home most of that time, died recently. For many years he operated the Major Meat Market in Mishawaka. He retired 15 years ago.

• The accounting club of Drake university, Des Moines, Ia., recently visited the Iowa Packing Co. there. Following a tour of the plant, J. F. Dowell, auditor of the company, addressed the group.

• Robert J. Dunham, a prominent Chicago industrialist and political leader, and a vice president of Armour and Company at the time he resigned in 1920, died last week at Phoenix. He had been associated with Armour from 1907 to 1920. For many years he was president of the Chicago Park District.

• D. W. Rogers, general manager of the Shen-Valley Meat Packers, Inc., Timberville, Va., was in Chicago on business this week and stopped at the offices of THE NATIONAL PROVISIONER.

• The grand champion carload of fat cattle, Herefords, at the recent National Western Stock Show in Denver was bought by the Cudahy Packing Co. at 50c per lb., a record price for grand champions at this show. There were 15 head in the load with an average live weight of 975 lbs. Exhibitor was Karl Hoffman of Ida Grove, Ia. The cattle were dressed in the Cudahy Denver plant for shipment to New York city branch houses.

• Emil F. Schoene, 58, an executive of the Schoene Sausage Co., Racine, Wis., for 24 years, died recently.

• An early morning explosion on February 2 at the Armour and Company plant at 99 W. Chestnut st., Columbus, O., lifted part of the roof of the two-story building, cracked the concrete

Expansion During Year Told in Swift Employees' Report

Swift & Company's 1947 operations and financial results, as viewed from the standpoint of employees, were described in the company's annual Report to Employees just issued.

John Holmes, president, in his special message in the publication, said that during the past year the company required more than \$5,000,000 each day to buy the livestock and other raw materials and supplies needed to operate the business and that payrolls exceed \$4,000,000 each week.

"From less than 100 employees who started Swift & Company on the road to success many years ago," Holmes said, "the number has grown to an employee family of approximately 73,000. Today the officers, managers, supervisors, skilled and unskilled workers, are the people who keep the company operating. And for each one, an average of approximately \$6,000 has been provided to make available the plants, tools, equipment, raw materials and cash needed to maintain his job."

Holmes continued: "Since the end of the war, notwithstanding the continued scarcity of building materials, we have succeeded in carrying out some of the most urgent of our plant modernization

programs, and some new units have been added. The continued very high prices for building materials have made it necessary to limit our overall program to the most necessary work.

Some of the important items of building or reconstruction which were largely accomplished during the year are: The new livestock and cooler building at Evansville, Ind.; new cooler buildings at South Omaha and Fort Worth; a shortening refinery at E. St. Louis; utility building at Toronto; utility building including dressing room and cafeteria for employees at Plankinton Packing Co., Milwaukee; bone glue units at So. St. Paul and So. St. Joseph; additions to plant food factories, which included three new sulfuric acid plants at Calumet City, Ill., Norfolk, Va. and Agricola, Fla., and a phosphate rock washer and a flotation plant at Agricola.

The publication contained the names of 12,866 employees throughout the Swift organization having 20 to 53 years of continuous service. Charles H. Swift, chairman of the board, has the longest record of service—53 years—and there are 62 other employees with 45 years or more of continuous service.

foundation, caused leaks in ammonia gas refrigeration pipes, ripped out windows and set a series of minor fires. Seven persons were injured. Cause of the blast, which occurred in a sausage cooling room, was not determined.

• Maj. Harold L. Hamilton, Appleton, Wis., has been assigned to the Quartermaster Food and Container Institute,

Chicago, according to an announcement made recently by Lt. Col. Manley C. Perry, chief of the rations planning office. Major Hamilton will serve in the rations planning department as economic analyst.

• Brown & Scott Packing Co., Webster Groves, Mo., has been incorporated with capitalization of \$400,000. Principal officer of the firm is Thomas Herlihy, jr.

• In a letter sent recently to employees of Swift & Company, written over the signature of A. F. Hunt, vice president, the company discussed meat control, in order to help employees make up their minds on the subject, the letter stated. It recalled that during OPA controls the company's operations were at the lowest point in 35 years and pointed out that operations quickly returned to normal volume when controls were lifted. It also called attention to the wasteful and unsanitary nature of black market slaughter operations.

• Victor Smorgon of Norman Smorgon & Sons, wholesale and retail butchers and exporters, Brooklyn, Victoria, Australia, will soon journey to the United States to investigate sales possibilities, it was revealed recently.

• A permit has been issued to the Atlas Packing Co. for construction of a concrete slaughterhouse costing \$40,000, at 3501 E. Vernon ave., Vernon, Calif.

• Carl Reidlinger and Frank Klansey, owners, have announced that their new slaughterhouse in Bismarck, N. D., will be completed by March 1. Meanwhile the city commission is attempting to employ a meat inspector and said it may be necessary to increase proposed inspection fees in order to break even on the service.

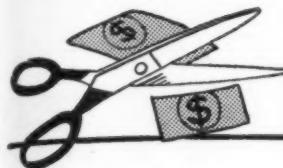


EYE-CATCHING WINDOW PROMINENTLY DISPLAYS GOBEL HAMS

This interesting holiday window of a meat market located at 1479 DeKalb ave., Brooklyn, N. Y., had extraordinary "stoppage" value and was always a topic of conversation among passers-by. Featured in the front of this window display were Gobel canned hams.

Pays its way in Savings to You

WITH LOW OVERALL COSTS



O&S "Powermasters" are steadily setting records for low-cost operation, in plants throughout the world. Overall cost savings can make your investment in this "packaged" unit "pay out" in two or three years.

Reports from many dairymen, launderers, dry cleaners, bottlers, food processors and other manufacturers offer plenty of evidence that the "Powermaster" saves fuel, time and money as well as valuable space.

Its special O&S design, its forced draft feature, its sound 3-pass construction and automatic operation are among the many reasons for this unit's year 'round economy. Mainly, it is because the "Powermaster" gives you 4 units in 1:



4 UNITS IN 1 . . .

*T. M. REG.

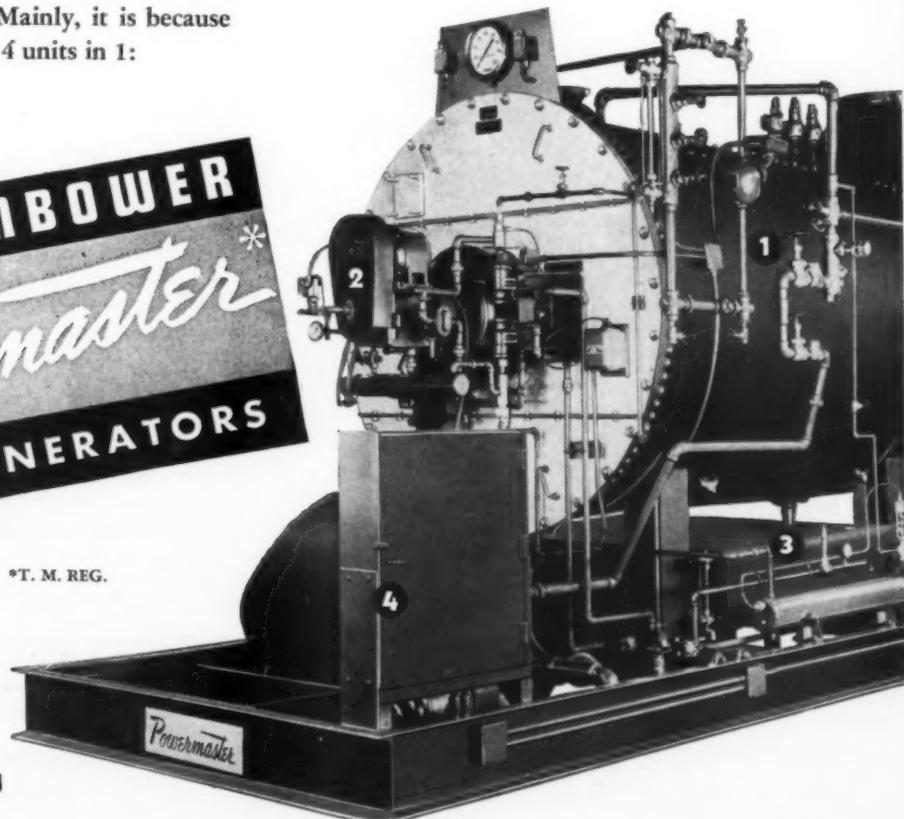
- 1 Powermaster Boiler
- 2 Powermaster Oil Burner
- 3 Powermaster Condensate Return System
- 4 Powermaster Control Panel

Boiler, oil burner, condensate return system and automatic control panel . . . all O&S-designed and built . . . are integrally mounted into one compact "packaged" unit.

Sold only by factory representatives — and serviced by factory trained mechanics — the "Powermaster" offers the unique advantage of one-company responsibility.

Write for Bulletin #1215 describing O&S "Powermasters" — America's leading steam generating units

ORR & SEMBOWER, Inc.
920 Morgantown Road, Reading, Pa.



Goetze Employee Building

(Continued from page 15.)

National Safety Council. At the top of each bulletin board is shown the department's record in the firm's accident prevention program. The department's safety performance is indicated in a way very easy for the employee to understand for opposite each month is shown either a red cross or a green cross. The red cross indicates a reportable accident during the month and the green cross no reportable accidents. Across the bottom of this record poster is a cumulative bar chart indicating the departmental accident rate for the year to date compared with the preceding year.

In a continuing safety contest to be carried forward during 1948 flags will be awarded monthly to the departments with the lowest accident rates.

The Goetze accident rates are figured in a somewhat different way from the frequency rates compiled by the National Safety Council since the former give weight to the severity of the accidents, that is, whether they are first aid cases, doctor cases and lost time cases. The composite accident frequency rate for a department equals: doctor cases (weighted at 1,000) plus first aid cases (weighted at 10) plus days lost (weighted at 1,000 each) divided by hours worked.

For example, a department worked 4,000 hours in January, had one doctor case and one lost time case (25 days

lost) and also had 20 first aid visits. Its rate would be:

$$1,000 + 200 + 25,000 = \frac{26,200}{4,000} = 6.550 \text{ rate.}$$

A department with no doctor cases but 15 first aid visits and working 4,000 hours would have a rate of $\frac{150}{4,000} = .037$.

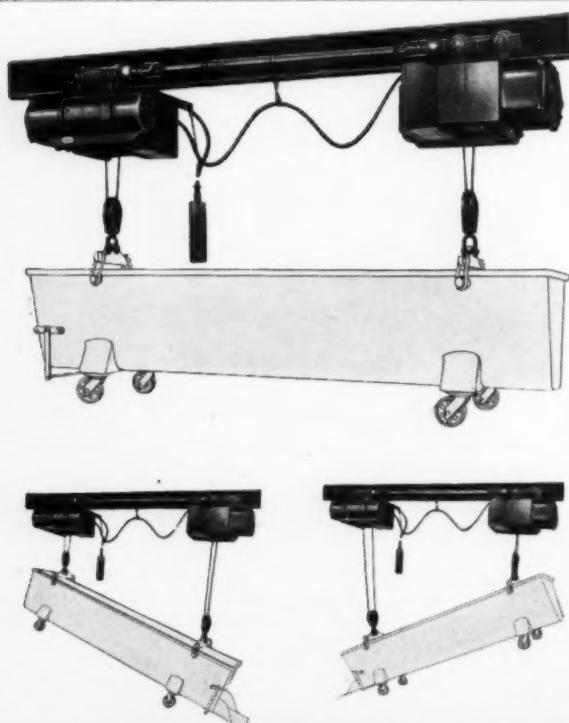
Departmental accident records are re-

capitulated weekly and broken down for the plant foremen and interdepartmental analyses are furnished to them at monthly intervals in a report called "Goetze Safety Supervision." A page in the firm's monthly employee publication is also devoted to a discussion of some safety subject, frequently one of a seasonal nature.

(Continued on page 30.)



NEW FIRST AID ROOM IN GOETZE EMPLOYEE'S UNIT



NEW DUAL-UNIT HOIST GIVES MORE CONVENIENCE AND FLEXIBILITY

Here's a new Robbins & Myers dual-unit hoist that makes short work of moving meat to grinders—filling hoppers and retorts—removing waste. Speedy, easy to use, efficient—no restrictions on use, no limits on performance. It brings you real savings in handling costs.

MONEY-SAVING FEATURES

Push-button control gives independent operation of either hoist, or simultaneous operation of both hoists. Slope of trough can be set quickly for slow or rapid flow in either direction. Spotting at discharge points is fast and accurate—no juggling or spilling. Automatic brakes hold without "drift." Can be mounted on a transfer trolley to serve two or more rows of machines. Power or manual travel. Easy operation. Negligible maintenance.

This new dual-unit hoist is another example of how an intimate knowledge of materials handling has aided R&M in the design of cost-cutting equipment for those needs. Write for full details of this and other R&M profit-making hoists.

ROBBINS & MYERS • INC.

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HOIST & CRANE DIVISION • SPRINGFIELD, OHIO
In Canada: Robbins & Myers Co. of Canada, Ltd., Brantford, Ont.

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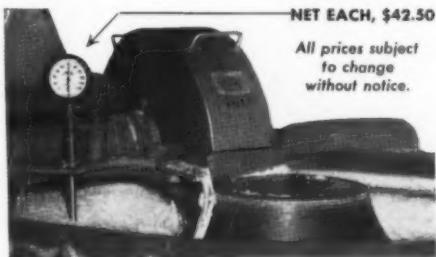
SPECIFICATIONS

SC-15 MOELLER Adjustable Form
Mercury Actuated Dial Indicating
Thermometer with 4½-inch black
phenol plastic case with safety
crystal. 0 to 100°. 15-inch stain-
less steel stem with adjustable
flange.

MOELLER DIAL THERMOMETERS

Designed Especially for Silent Meat Cutters

The "Silent Cutter" Dial Indicating Thermometer was developed through the collaboration of sausage makers and Moeller engineers. This rugged, sensitive, accurate thermometer has proved ideal for Silent Cutter application. Black pointer and wide graduations on the silvered dial tell the operator at a glance when to add shaved ice to maintain proper temperature and prevent tendency to "mush" the meat. NO DANGER OF CHIPPED GLASS because dial is protected with non-breakable safety crystal. DIRECT-EYE LINE VISION made possible by simply repositioning the adjustment joint and tilting case forward or backward. EXTRA HEAVY BULB STEM of stainless steel is built to withstand the constant beating of whirling sausage meat. MERCURY actuation offers a more rugged construction and uniform graduations. To maintain even texture, delicate flavor and top quality of your sausage products, install MOELLER Dials on all your Silent Cutters now!



NET EACH, \$42.50

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without notice.

We Represent Manufacturers of a Complete Line of Quality Packing-
house Machinery & Supplies. Contact Us for Your Requirements.

BARLIANT & COMPANY

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SEE OUR WEEKLY COLUMN ON CLASSIFIED PAGE



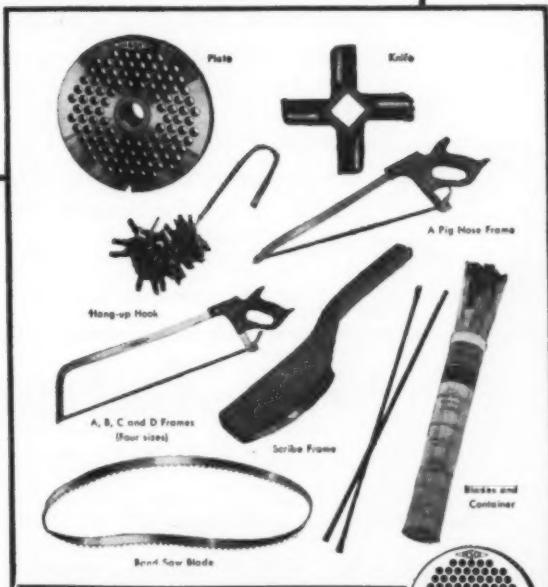
"For Efficient Meat Cutting Tools"

use
**PESCO
SERVICE**

Pesco Saw Service offers large heavy duty hand saw frames, beef splitter frames, pig nose and scribe frames, all designed for maximum efficiency. A generous supply of sharp filed blades, individually wrapped, is maintained for each frame.

Large Chopper Plate and Knife Service—A variety of Pesco chopper plates and knives, made of highest quality steels is available in sizes to suit your needs. Pesco Service keeps you adequately supplied.

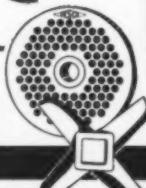
Consult Pesco Pete
or write direct.



Pittsburgh-Erie Saw Corporation

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Validity and Infringement Investigations and Opinions.
Booklet and form "Evidence of Conception" forwarded
upon request.

Tufedge
MEANS STRONGER BEEF SHROUDING

Tufedge
BEEF CLOTHING
REG. U. S. PAT. OFF.

Tufedge
BEEF CLOTHING
REG. U. S. PAT. OFF.

MEANS Reinforced extra wide pinning edge.

MEANS Blue identification lines for pinning edge make a simpler and more efficient clothing job.

LOOK FOR THE BLUE STRIPE
CLEVELAND COTTON PRODUCTS CO.
CLEVELAND 14, OHIO

U. S. Export Allocations of Fats, Oils Announced

The USDA this week approved United States tentative export and import allocations of fats and oils, proposed by the International Emergency Food Committee for 1948. Department officials pointed out, however, that the respective type and quantities are preliminary and subject to later revision.

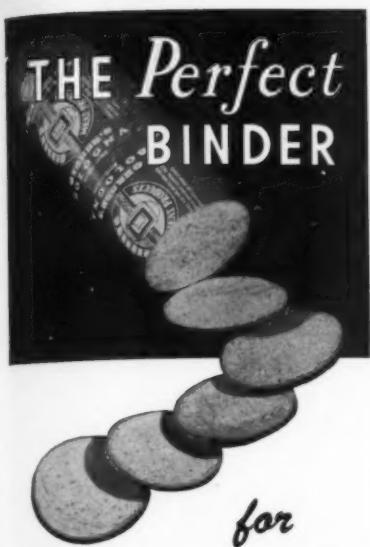
Export allocations, totaling 670,200,000 lbs. in oil equivalent, included: Liquid edible oils, 275,600,000 lbs.; lard, 240,100,000 lbs.; copra or coconut oil, 22,000,000 lbs.; hard and semi-hard fats and oils, 61,700,000 lbs.; margarine, 900,000 lbs.; linseed oil, 8,200,000 lbs.; soap, 22,000,000 lbs.; unspecified oils, 39,700,000 lbs. (contingent on the U.S. importing 72,800,000 lbs. of olive oil in 1948).

Import allocations, amounting to 928,000,000 lbs., were: 2,200,000 lbs. rapeseed oil from Canada and 2,200,000 lbs. rapeseed oil from China; 8,800,000 lbs. babassu oil from Brazil; 599,600,000 lbs. copra from the Philippines and 22,000,000 lbs. copra from Pacific islands under U.S. control; 55,100,000 lbs. palm oil from Belgian Congo and 16,500,000 lbs. from the Netherlands East Indies; 2,200,000 lbs. marine oil from Newfoundland; 4,400,000 lbs. linseed oil from Canada and the same quantity from Mexico; 99,200,000 lbs. castor oil from Brazil and 33,100,000 lbs. from India; 5,500,000 lbs. oticica oil from Brazil, and 72,800,000 lbs. olive oil from all sources.

While the allocations are stated in the form of fats and oils, any allocations of oilseeds which are made in 1948 will count toward meeting the IEFC allocations. Officials also said that under IEFC regulations, fats and oils exported in 1948 against 1947 U.S. export allocations will count toward meeting the tentative 1948 IEFC export allocations from the United States. The tentative allocations include quantities for both commercial and Government procurement. The Department of Agriculture on December 11, 1947, announced export allocations amounting to 87,000,000 lbs. during January-March quarter of 1948. Export allocations for subsequent quarters will be announced later.

New England Provision Co. To Sponsor Quiz Series

Starting Sunday, February 8, the New England Provision Co., Boston, Mass., will assume sponsorship of a new 52 week series of entertaining quiz programs to be aired over six stations of the Yankee network. The programs will be the popular "Answer Man" series and will be heard each Sunday from 2:45 to 3:00 p.m. Commercials will invite listeners to purchase the firm's Nepco brand line of ready-to-serve meats. The network's merchandising department has informed all New England company dealers of the start of the series.



WIENERS, BOLOGNA Specialty Loaves

NO FAT POCKETS

Special X as a binder, blends the fat and lean, holding them together as a compatible mixture. Better eating quality and prolonged freshness go with reduced shrinkage for you.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for FREE Samples



USDA Buys 20,000,000 Lbs. Lard and Rendered Pork Fat

The U. S. Department of Agriculture on Thursday announced purchase of 20,000,000 lbs. of lard and rendered pork fat at an average price of \$23.95 delivered in New York for use in the German Occupied Zone and Trieste and France.

Early in the week the Department had requested telegraphic offerings for an unspecified quantity of lard and rendered pork fat. Total offerings submitted on Tuesday amounted to 29,839,000 lbs., consisting of about 20,000,000 lbs. of refined lard, 8,000,000 lbs. of prime steam lard and 1,000,000 lbs. of pork fat. Prices ranged from a low of \$24.33 for a small quantity of refined lard for March delivery to a high of \$29.00 for a small quantity of steam rendered and refined lard for March delivery, f.o.b. plants.

Late Wednesday the USDA requested counter offers from all packers who submitted bids the day before. The basis for the counter offer was Wednesday's closing price on prime steam lard in tierces, Chicago, on 85 per cent of each individual company offering, with a discount of \$1.00 on refined pork fat and with an additional 50c on product packed in drums.

Voluntary Rationing Asked

(Continued from page 13.)

an artificial lowering of meat prices below the levels established by the free play of supply and demand factors, even overlooking the improbability of effective enforcement of controls. He cited the loss of volume, employment, investment and savings and valuable by-products which would result from an increase in illegitimate slaughtering.

Other witnesses who earlier offered argument against rationing or price control during the hearings included Allan Kline, president of the American Farm Bureau Federation; William Yunglass, president of the Iowa Swine Producers Association; Ralph Walters, president of the Chicago Livestock Exchange; Sam Hyatt, president of the Wyoming Stock Growers Association; and Arthur Smith, president of the American National Livestock Association.

James F. Brownlee and J. K. Galbraith, both former deputy administrators for OPA, pointed out in their testimony the difficulties which would be encountered in the establishment of a rationing or price control program and forecast "fantastic local episodes." Harold Rowe, formerly with OPA, said there is no simple way to ration meats.

PACKAGING MEETING

A joint luncheon of the technical and standards and practices committees of the Packaging Institute, New York city, has been scheduled for April 28 at the Hotel Cleveland in that city.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using
C.D. TRIUMPH
PLATES

Guaranteed for FIVE FULL
YEARS against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES
have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pointers" — must reading for every sausage manufacturer!



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

Goetze Employee Building

(Continued from page 26.)

While believing in competition in safety work, Drager notes that it should not be allowed to develop to the point where there is avoidance of the use of first aid facilities because of a desire to "stay off the report." This defeats one of the purposes of the first aid program which is to insure that minor injuries do not become major ones through neglect in securing prompt first aid.

He also comments that there is difficulty and unfairness in comparing safety results and accident records in departments doing hazardous work with others in the plant where injuries are improbable and almost impossible. This, he points out, is also true in comparing safety records in the meat packing industry with those in other segments of the food field which are almost hazard-free.

Drager reports that studies at the plant have shown some employees to be "accident-prone" with a much higher rate than others in their departments. Foreman watchfulness is needed at all times to prevent the discard of safety equipment and clothing, delay in obtaining treatment for injuries and to spot special circumstances in regard to individual employees which may result in injuries. In respect to the latter he cited the case of the employee who sometimes broke or mislaid his glasses and, being dependent on them, suffered several accidents because of the lack. The

STRIPPING AND PACKING SKINLESS FRANKS

Belt conveyor is utilized for product movement in both directions in the Goetze sausage stripping and packing setup. The lower conveyor carries pans (a stickful) of cased sausage to the strippers and the pans of peeled franks to the operators who box and weigh them. The upper belt of the conveyor returns the empty pans to the worker who removes the sausage from smokehouse trees and racks and fills the pans. The upper conveyor is also used to carry back broken or defective sausage to the head of the line. Each of the individual packing stations is equipped with a sterilizing lamp, insuring a maximum mold free shelf life. The lamps have individual sockets permitting usage in keeping with the number packing the franks.

foreman now has a rule that the employee cannot work unless he has his glasses.



Proposes Repeal of Oleo Levy By Tax Bill Rider

A new effort to annul the special levy on oleomargarine developed at Washington this week as Senator Burton R. Maybank (Dem., S.C.) introduced a proposed amendment to the administration's tax bill which he said he would press when the personal tax measure gets to the upper house. Burton's amendment would repeal the oleo tax which margarine processors claim hampers its competition with butter.

It was generally predicted, however, that the proposal would be defeated as Chairman Knutson of the House ways and means committee has openly expressed his opposition to removal of the levies on the butter substitute. Knutson will lead for the House the joint upper-lower chamber conference to reconcile various versions of the tax cut bill. Thus, even if the Senate were to put the amendment in, the conference would hardly be expected to approve it.

NEW MANAGEMENT STUDY

Current management problems are reviewed in a newly published volume written by retiring vice president of the American Management Association. The 25,000 word analysis, entitled "Modern Management Practises and Problems," has sections devoted to various phases of business activity such as production, distribution, insurance and merchandising. It may be purchased from the AMA offices at 330 W. 42 st., New York 18, N.Y. Price is \$1.00.

NEVERFAIL

... for
taste-tempting
HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.



"The Man You Know"

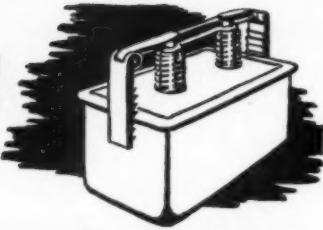
H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

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Better Way To Clean



Ham Boilers - Loaf Molds

Keep in mind specialized Oakite detergents for money-saving cleaning of your ham boilers and meat loaf molds. Whether these units are cleaned frequently or at long deferred intervals . . . whether they are tinned, cast aluminum, stainless steel or Monel . . . Oakite offers fast, thorough designed-for-the-metal compounds.

For tops in free-rinsing, fast-emulsifying, safe cleaning, consult Oakite. Write for free 24-page digest of cleaning procedures TODAY! No obligation.

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MATERIALS - METHODS - SERVICE - FOR EVERY CLEANING REQUIREMENT

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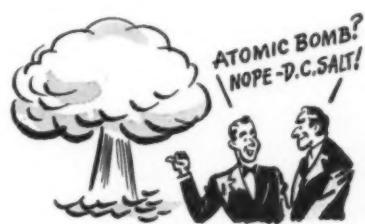
• New York 51, N.Y.

WHY SOME SALT MAKES A GOOD MIXER!



Seriously, if rapid salt solubility is a particular problem in your manufacturing or processing, you might be interested in knowing why Diamond Crystal Alberger Process Salt is such a fine "mixer."

Unlike slow crystallization methods, the Alberger system makes use of high brine pressure which is developed to such an extent that super-saturation takes place in a special chamber. When this pressure is suddenly released, the salt is literally blasted out of solution into fine "flasher flakes"—all within a fraction of a second!



These microscopically small "flasher flakes" differ from the usual type of salt crystal because they possess a high specific surface which permits them to dissolve much faster than ordinary salt crystals.

If you require a quick-dissolving salt, you can count on Diamond Crystal Alberger Salt for *more rapid solubility*. Our Technical Director will gladly recommend the correct Diamond Crystal product for best results in your processing. Write: Diamond Crystal, Dept. I-17, St. Clair, Mich.

DIAMOND CRYSTAL
Alberger
PROCESS **SALT**

This Condenser INCREASES Refrigeration Plant Capacity



EXCLUSIVE AEROPASS CONDENSER FEATURES

- "Duo-pass" prevents scaling of tubes.
- "Oilout" keeps out oil and dirt.
- "Balanced Wet Bulb Control" keeps head pressures down.

Dirt and scale in condensers is the great enemy of efficient refrigeration systems. Not only is it the greatest trouble-maker for the operating engineer, but it also cuts capacity and wastes power.

Correct this by installing the Niagara Aeropass Condenser. It lowers condensing temperatures, keeps the system free of oil and dirt and controls the operation of your system to give you *constantly* the minimum differential between head pressure and suction pressure.

These benefits LAST because the patented Niagara "Duo-Pass" lowers the refrigerant temperature to the point where scale cannot precipitate on condenser tubes, assuring an always clean, always efficient condenser.

Write for Descriptive Bulletin 103-NP

NIAGARA BLOWER COMPANY

Over 30 Years of Service in Industrial Air Engineering
405 Lexington Ave., New York 17, N.Y.
Field Engineering Offices in Principal Cities

INDUSTRIAL COOLING HEATING • DRYING
NIAGARA
HUMIDIFYING • AIR ENGINEERING EQUIPMENT



Skip Hoist for Paunch Lift

We have been supplying many pleased users recently with this handy Skip Hoist. Capacity 175 to 250 lbs., at 60 feet per minute.

This is a general purpose Skip Hoist with motor, reducer and V-belt that can be bolted to paunch table for lifting paunch hopper to table top level. When loaded hopper reaches table top level it trips automatically and paunch is deposited on table. Then the hopper descends. A limit switch controls operations.

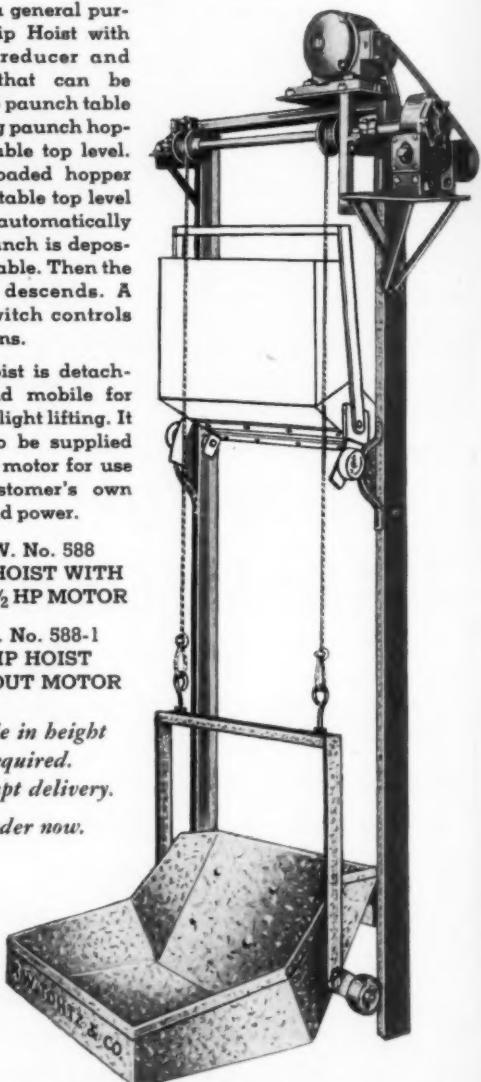
Skip Hoist is detachable and mobile for general light lifting. It can also be supplied without motor for use with customer's own hoist and power.

R. W. No. 588
SKIP HOIST WITH
1 OR 1 1/2 HP MOTOR

R. W. No. 588-1
SKIP HOIST
WITHOUT MOTOR

*Made in height
required.
Prompt delivery.*

Order now.



R. W. TOHTZ & CO.
R-W Meat Packing Equipment
4875 Easton Ave. St. Louis, Mo.

NEW EQUIPMENT and Supplies

EXPANDABLE BELT CONVEYOR

An entirely new type of portable belt conveyor which can be extended or contracted to any distance between its maximum and minimum closed length has been developed by Standard Conveyor Co., No. St. Paul, Minn. The short closed length of the unit is said to per-



mit movement through confined areas and the conveyor may be extended up to 46 ft. in either direction. The conveying means is a traveling belt and the device can be put into action without coupling. The extendable parts of the conveyor pivot at each support, permitting declines or inclines and compensating for differences in elevation which may occur between loading and unloading points. The unit is said to be adaptable to a wide range of conveying problems.

COMMUNICATION SYSTEM

Development of a new two-station intercommunication system said to be suitable for installation in offices and industrial plants has been announced by Talk-A-Phone Co., Chicago. The system consists of a master unit, one sub-station and 50 ft. of cable. Two-way conversation can be originated from either the master or sub-station. Additional cable in lengths from 50 to 2,000 ft. is available from the manufacturer. The master station only is connected to a 110-115 volt, AC or DC outlet. It is claimed that the system is easy to install and operate and that it costs less than 1¢ a day.

NEW HEAT-SEAL PAPER

A new delayed action thermoplastic paper for industrial purposes has been announced by the Nashua Gummed and Coated Paper Co., Nashua, N. H. The new heat-seal paper, called Thermo-Kote, is preactivated by heat and then applied under pressure and is said to fill the need for a delayed action heat-seal paper. The new product differs from conventional thermoplastics in that it activates at relatively low tem-

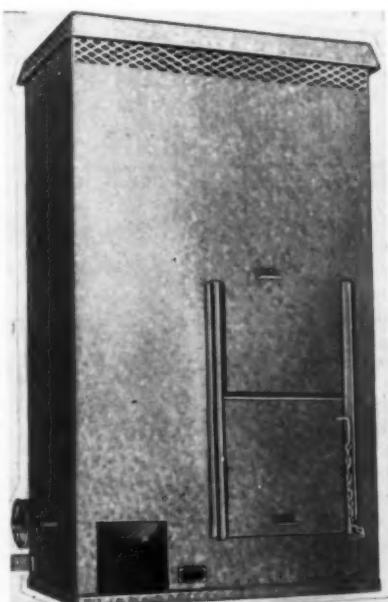
perature and remains tacky for several minutes after the removal of heat. It can be used where the application of heat would affect product or package adversely.

NEW PAINT BRUSHES

Entrance of the Fuller Brush Co., Hartford, Conn., into the paint brush field with a full line designed particularly for industrial purposes was announced recently. All of the firm's brushes are filled with bristle, fastened in a vulcanized rubber base and attached to a lacquered handle by stainless steel and nickel-plated ferrules. The brushes are manufactured as wall brushes, stucco brushes, varnish brushes and sash and trim brushes.

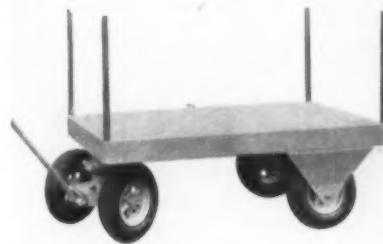
TRUCK COOLING UNIT

Dromgold and Glenn, Chicago manufacturer of apparatus for refrigerating freight cars and motor trucks, recently announced the adaptation of the principle of using water ice or dry ice, or both, as a refrigerant in two smaller size editions of the firm's produce refrigerator unit. The smaller of the new unit sizes, 24 in. wide, 24 in. deep and 63 in. high, is said to be easily adaptable to all small trucks hauling almost any type of perishable produce. The larger size, 40 in. wide, 24 in. deep and 63 to 70 in. high, is designed for medium size trucks and trailers hauling pre-cooled perishables. Both units are equipped with turbine type blowers and 1½ h.p. engines.



INDOOR-OUTDOOR TRUCK

The Market Forge Co., Everett, Mass., has announced a new standardized truck to be added to the firm's line. The new vehicle is said to be suitable for use where trucks must be handled both indoors and outdoors, and where quietness of operation, cushioning of load or un-



satisfactory floors make this type of unit desirable. Trucks can be furnished with suitable devices for hauling by tractor, truck or auto. They have a rated capacity of 2,500 lbs., are 22 in. high, 30 in. wide and have a 60-in. loading space.

Equipped with four 16-in. diameter pneumatic wheels with tubes, and mounted on roller bearings, the truck is of the wagon type and the front axle is self-adjusting to compensate for the quality of flooring. The pulling handle is equipped with a balancing arrangement which holds it off the floor at all times. The deck is of one piece with the side members integral. The steering arrangement consists of a double row ball bearing fifth wheel. Rounded corners and edges are provided for safety.

CONCRETE CLEANSER

A new product said to be capable of removing grease or oils from concrete regardless of how deep it has penetrated into the pores is currently being produced by the Steelcote Manufacturing Co., St. Louis, Mo. The cleaning material is poured on or applied to the surface and brushed in, then rinsed off with clear water. The entire process is said to take only a few minutes with all grease, oil and stains disappearing. Cost of application is estimated at between 1 and 2¢ per sq. ft. A companion product has also been developed to close the pores of the concrete after it has been cleaned, eliminating the possibility of restaining. The compound is suitable for use in meat packing plants.

The *Annual Meat Packers Guide* is the reference book for meat plant operators and purchasing agents.

AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on January 31 totaled 649,400,000 lbs., according to the report on provisions stocks by the American Meat Institute. This compares with 593,700,000 lbs. two weeks earlier, and 446,700,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 727,100,000 lbs.

The total of pork meats at 499,300,000 lbs. was about 11 per cent larger than the 450,100,000 lbs. on January 17 and 65 per cent larger than the 302,700,000 a year ago, although still 8 per cent down from the prewar average of 542,200,000.

Lard stocks of 145,400,000 lbs. were 4 per cent higher than the 139,700,000 lbs. two weeks earlier, and 5 per cent larger than the 138,000,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 184,900,000 lbs. Stocks of rendered pork fat at 4,700,000 lbs. were up 21 per cent from the 3,900,000 lbs. of two weeks earlier.

Most DS cured items increased in some measure during the two weeks preceding the AMI report. The total of DS cured items increased 15 per cent to 37,600,000 lbs., compared with 32,700,000 lbs. two weeks earlier. The total of SP and DC cured items increased 5 per cent to 163,000,000 lbs. from the 155,800,000 lbs. reported two weeks before but was up 18 per cent from the 138,700,000 lbs. in store the same date a year earlier.

Provision stocks as of January 31, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows January 31 stocks as percentages of the holdings two weeks earlier and last year.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	Jan. 31 stocks as Percentages of Inventories on Com-	Jan. 1, 1947	Jan. 1, 1939-41
D. S. PRODUCT	1948	1947	1939-41
Bellies (Cured)	132	112	...
Fat backs (Cured)	97	48	...
Other D. S. Meats (Cured)	97	114	...
TOT. D. S. CURED ITEMS	115	85	...
TOT. FROZ. FOR D. S. Cure	117	233	...
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	96	83	9
Skinned	113	136	81
All S. P. Hams	113	133	63
Hams, Frozen-for-Cure			
Regular	100	75	2
Skinned	113	322	163
All frozen-for-cure hams	113	317	127
Pickles			
Sweet pickle cured	100	155	60
Frozen-for-cure	106	319	86
Bellies, S. P. and D. C.			
Sweet pickle cured	99	100	81
Frozen-for-cure	122	259	106
Other items			
Sweet pickle cured	103	144	64
Frozen-for-cure	134	304	105
TOT. S. P. & D. C. CURED	105	118	79
TOT. S. P. & D. C. FROZEN	117	286	110
BARRELED PORK	88	83	17
FRESH FROZEN			
Loin, shoulders, butts and spareribs	111	269	134
All others	102	134	152
Total	108	197	140
TOT. ALL PORK MEATS	111	165	92
RENDERED PORK FAT	121	78	79
LARD	104	105	79

*Included with lard.

Anderson Urges Producers to Increase Grain Saving

Following reports from major markets which show that the average weight of hogs marketed in January this year has been substantially the same as a year ago, in sharp contrast to the lighter marketing weights recorded September through December, 1946, Secretary of Agriculture Clinton Anderson this week called for increased grain saving on the part of farmers and livestock raisers.

Lighter weights in the closing months of last year had been in line with department recommendations for conservation of feed grains, the Secretary commented, but the weekly report for January 24 shows hogs marketed at an average of 255 lbs., only 1 lb. less than for the same period a year ago. Mr. Anderson said that seasonal factors have obviously affected the marketing weights but added that lack of spread is significant from the standpoint of grain saving.

"It took grain to get this extra weight, part at least of which is fat," he stated, "and the need for overall conservation of our limited grain supplies is still great." Mr. Anderson pointed out that the saving in marketing animals at lighter weights would not only help foreign relief shipments but would help prevent possible future liquidation of breeding stock held by farmers.

Custom Cures

Bring Out the Natural Flavor of Your Products

There is a specific CUSTOM-made curing material designed to fill every curing need. Complete cures impart a distinctive flavor that provides extra sales appeal... extra profits! Regular straight cures offer speedy curing action, positive color fixation and always dependable results. Special cures offer amazing results in both flavor and yield... as much as 15% gains in boiled ham processing! Every CUSTOM-made cure is a positive wedge in the profit picture. Write for details and generous working samples.

CUSTOM makes a complete line of superior ingredients and materials for increasing the flavor, sales appeal and profit-making power of sausage, specialties and cured meats.

- Develop fine food flavor
- Increase yield
- Lift your Products above competition
- Always uniformly fine results
- Sure, positive, dependable
- Build consumer acceptance

MAKE IT YOUR CUSTOM TO SPECIFY CUSTOM

SAUSAGE INGREDIENTS



SPECIALTY MATERIALS

FOR FINE FLAVOR, BETTER QUALITY, HIGHER SALES

Custom Food Products, Inc.

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MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market Thursday: Most grades and kinds quoted weak to \$1.00 and more lower. Steers, steady to \$1.00 lower; heifers, \$1.00 to \$1.50 lower; cows, weak to \$1.00 lower; cutters and canners, steady to 25c lower; bulls, steady; calves, steady to weak.

	Thurs.	Last wk.
Chicago steer top	\$33.50	\$35.50
4 day cattle avg.	28.25	29.15
Chi. heifer top	30.00	32.50
Chi. bol. bull top	23.50	23.00
Chi. cut. cow top	18.00	18.00
Chi. can. cow top	16.50	16.50
Kan. City, top	30.50	30.00
Omaha, top	31.00	30.50
St. Louis, top	30.00	29.50
St. Paul, top	34.00	35.00
Receipts 20 markets		
4 days	267,000	185,000
Slaughter—		
Fed. Insp.®	266,000	294,000

BEEF

Carcass, good, all wts.:

Chicago	43	@46	43	@46
New York	43	@47	45	@48
Chi. cut., Nor. 31½@32½			32½	
Chi. can., Nor. 31½@32½			32½	
Chi. bol. bulls, dressed	34½@35½		34½@35	

CALVES

Chicago, top	\$33.00	\$32.00
Kan. City, top	30.00	30.00
Omaha, top	26.00	26.00
St. Louis, top	36.00	34.00
St. Paul, top	35.00	35.00

Slaughter—

Fed. Insp.®	121,000	128,000
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Dressed veal:

Good, Chicago	43@46	43@45
Good, New York	46@50	42@48

*Week ended January 31, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top down \$1.50 and average off \$1.12; other markets mostly \$1.50 to \$2.00 lower.

	Thurs.	Last wk.
Chicago, top	\$26.25	\$27.75
4 day avg.	25.13	26.25
Kan. City, top	25.50	27.25
Omaha, top	25.50	27.00
St. Louis, top	25.75	27.25
St. Paul, top	25.00	26.75
Corn Belt, top	24.50	26.50
Indianapolis, top	26.50	28.25
Cincinnati, top	26.50	27.75
Baltimore, top	26.75	28.25
Receipts 20 markets		
4 days	340,000	358,000

Slaughter—

Fed. Insp.®	1,033,000	1,071,000
Cut-out	180-	220-
results	220 lb.	240 lb.
This week	—\$.99	—\$1.13
Last week	.48	.58
		—1.31

PORK

Chicago:

Reg. hams,		
all wts.	42½@45½	47½@48½
Loins, 12/16	41	@42½
Bellies, 8/12	44	@45
Picnics,		
all wts.	32	@35
Reg. trimmings	29	@30
	29½@30½	

New York:

Loins, 8/12	47	@49
Butt, all wts.	46	@48

LAMBS

Chicago, top	\$24.90	\$25.25
Kan. City, top	24.25	25.25
Omaha, top	24.25	25.00
St. Louis, top	25.50	25.75
St. Paul, top	24.50	25.25
Receipts 20 markets		
4 days	209,000	165,000

*F.O.B. shipping point.

HIDES

Chicago packer hides: Heavy liquidation in all commodity futures markets, including hides, influenced break of 2½¢ in packer hide market; calf and kip quoted nominally, pending trading.

	Thurs.	Last wk.
Hvy. native cows	28	30½@31
Nor. calf (heavy)	.70	@80n
Nor. calf (light)	.90	@95n
Nor. native,		
kipskin	47½@50	47½@50
Outside small pkrs.		
native, all weight,		
strs. & cows	.26	@28 28 @31

TALLOW, GREASES, ETC.

Chicago: Weakness in lard lowered prices for inedible fats sympathetically, causing larger buyers' withdrawal from market and leaving position of market rather confused.

Fancy tallow	20n	25ax
Choice white grease	.19@20	24

Chicago By-Products: Sharply lower.

Dry rend.		
tankage	* 2.10ax	* 2.35@ 2.40
10-11%		
tank	* 11.00n	* 11.50@ 11.75
Blood	* 10.50@ 10.75n	* 11.00@ 11.50
Digester tankage		
60%	145.00	150.00
Cottonseed oil,		
Val. & S.E.	.22ax	26½pd

*F.O.B. shipping point.

LARD

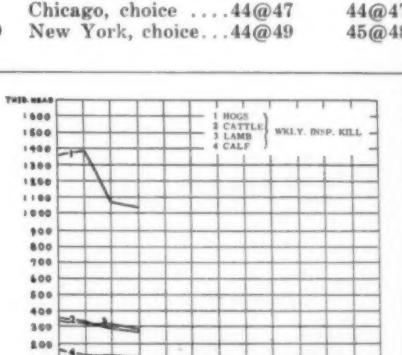
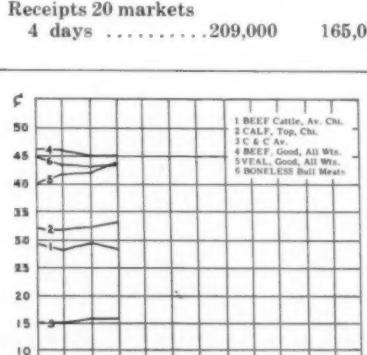
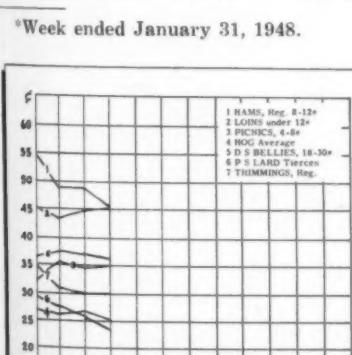
Lard—Cash	21.15n	26.60n
Loose	20.00ax	24.50
Leaf	19.00n	23.50n

Slaughter—

Fed. Insp.®	283,000	301,000
-------------	---------	---------

Dressed lamb prices:

Chicago, choice	44@47	44@47
New York, choice	44@49	45@48



Federally Inspected Production of Meat Declines 8 Per Cent from Week Before

PRODUCTION of meat under federal inspection during the week ended January 31 totaled 298,000,000 lbs., according to the U. S. Department of Agriculture. The drop in total slaughter which began two weeks earlier continued through the period, with most of the decline occurring in slaughter of hogs and sheep. The week's production was 8 per cent below the 323,000,000 lbs. reported a week earlier, and 3 per cent down from the 306,000,000 lbs. recorded last year.

Cattle slaughter was estimated at 266,000 head. This was 10 per cent below the preceding week's 294,000 head but 4 per cent above the 255,000 head slaughtered in the corresponding week last year. Production of beef at 130,000,000 lbs. compared with 144,000,000 lbs. in the preceding week, and 129,000,000 in the same week a year ago.

Calf slaughter was estimated at 121,000 head—5 per cent under the 128,000 tabulated for the preceding week but 9 per cent above the 111,000 reported for the same week last year. Output of inspected veal for the three weeks under comparison was 12,100,000, 13,200,000 and 11,000,000 lbs., respectively.

Hog slaughter totaled 1,033,000 head—a 4 per cent decrease from the 1,071,000 slaughter reported the week before and 5 per cent below the 1,090,000 recorded for the same week in 1947. Estimated production of pork was 144,000,000 lbs., compared with 153,000,000 processed in the previous week and 152,000,000 reported for the week last year. Lard production totaled 39,100,000 lbs., compared with 39,600,000 reported a week earlier and 41,500,000 for the same week last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Week ended January 31, 1948, with comparisons											
	Beef			Pork			Lamb and mutton			Total meat		
	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.
Jan. 31, 1948	266	130.3	121	12.1	1033	143.6	283	12.5	298.5			
Jan. 24, 1948	294	143.5	128	13.2	1071	153.2	301	12.9	322.8			
Feb. 1, 1947	255	129.1	111	11.0	1090	152.4	308	13.8	306.3			

Week Ended	AVERAGE WEIGHT—LBS.						LARD PROD.	Per Total		
	Cattle	Live Dressed	Calves	Live Dressed	Hogs	Sheep & lambs				
Jan. 31, 1948	.940	490	180	100	256	139	98	44	14.8	29.1
Jan. 24, 1948	.938	488	189	103	255	143	96	43	14.5	30.6
Feb. 1, 1947	.950	506	181	90	253	140	98	45	15.0	41.5

CUT-OUT TEST SHOWS INCREASED MINUS MARGINS FOR ALL WEIGHTS OF HOGS

(Chicago costs and credits, first three days of week)

Prices of most major pork cuts declined moderately from the week before, following a trend begun several weeks ago. Live hog costs were also down a little this week, but minus cutting margins for all weights of hogs were larger than a week before. Hogs weighing 180 to 220 lbs. registered the smallest minus margin while heavy butchers were in the least favorable position. Hogs in the 180- to 220-lb. range cut out at minus 99c compared with

minus 48c last week; 220- to 240-lb. hogs cut out at minus \$1.13 compared with minus 58c last week and 240-270-lb. hogs minus \$1.45 against minus \$1.31 a week ago.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week.

	180-220 lbs.						220-240 lbs.						240-270 lbs.					
	Pct. wt.	Pct. yield	Price per lb.	per cwt.	per alive	Value	Pet. wt.	Pet. yield	Price per lb.	per cwt.	per alive	Value	Pet. wt.	Pet. yield	Price per lb.	per cwt.	per alive	Value
	live	fin.	40.0	\$.22	\$ 8.87		12.7	17.7	48.4	\$ 6.12	\$ 8.53		13.0	18.1	45.0	\$ 8.85	\$ 8.15	
Skinned hams	12.7	18.1	40.0	\$.22	\$ 8.87		12.7	17.7	48.4	\$ 6.12	\$ 8.53		13.0	18.1	45.0	\$ 8.85	\$ 8.15	
Picnics	5.7	8.1	34.8	1.98	2.82		5.5	7.7	34.8	1.91	2.68		7.4	33.5	1.81	2.48		
Boston butts	4.3	6.1	30.8	1.71	2.43		4.1	5.8	39.8	1.63	2.31		4.1	5.7	38.8	1.59	2.21	
Loins (blt. in.)	10.2	14.6	44.5	4.54	6.50		9.9	13.9	41.5	4.11	5.76		9.7	13.4	39.5	3.83	5.39	
Bellies, S. P.	11.1	15.9	46.3	5.14	7.36		9.8	13.5	40.0	4.22	5.93		4.0	5.5	40.3	1.61	2.22	
Bellies, D. S.		2.1	3.0	35.8	.75	1.07		8.6	12.0	35.8	3.08	4.30	
Fat backs		2.1	2.2	45	19.7	.63		4.0	6.4	29.8	.91	1.34	
Plates and jowls	2.9	4.2	21.9	.64	.92		3.1	4.2	21.9	.68	.92		3.5	21.9	.77	1.05		
Raw leaf	2.3	3.2	21.5	.49	.69		2.2	3.1	21.5	.47	.67		2.2	3.1	21.5	.47	.67	
P. S. lard, rend. wt.	13.9	19.9	22.8	3.17	4.54		12.4	17.3	29.8	2.83	3.93		10.4	14.5	22.8	2.37	3.31	
Spareribs	1.6	2.3	37.5	.60	.86		1.6	2.3	31.5	.50	.72		1.6	2.2	26.5	.42	.58	
Regular trimmings	3.3	4.7	27.7	.91	1.30		3.1	4.2	27.7	.86	1.16		2.9	4.1	27.7	.80	1.14	
Feet, tails, neckbones	2.0	2.9	16.9	.34	.49		2.0	2.8	16.9	.34	.47		2.0	2.8	16.9	.34	.47	
Offal and miscellaneous	1.10	1.57		1.10	1.55		1.10	1.54	
TOTAL YIELD AND VALUE	70.0	100.0	\$26.84	\$38.35	71.5	100.0	\$26.15	\$36.59	72.0	100.0	...	\$25.00	\$34.75					
Cost of hogs			\$26.80				Per cwt.	Per alive	\$26.38				Per cwt.	Per alive	\$25.03			
Condemnation loss			.14		Per cwt.		.14		.08				.14		Per cwt.			
Handling and overhead			.89		fin.		.76		.68				.68		yield			
TOTAL COST PER CWT.	\$27.83	\$39.76	\$27.28	\$38.15											\$26.45	\$36.74		
TOTAL VALUE	26.84	38.35	26.15	36.59											25.04	34.75		
Cutting margin	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Margin last week	—	.48	—	.69	—	—	.58	—	.77	—	—	—	—	—	—	—	—	—

Sheep and lamb slaughter, estimated at 283,000 head, was 6 per cent below 301,000 head reported for the preceding week and 8 per cent below 308,000 recorded for the same period last year. Production of inspected lamb and mutton in three weeks under comparison amounted to 12,500,000, 12,900,000 and 13,800,000 lbs., respectively.

CHICAGO PROVISION STOCKS

Total lard holdings on January 31 represented an increase of over 7,000,000 lbs. from the Chicago figures for December 31 and were nearly 20,000,000 lbs. higher than holdings last year.

The total stocks of meats increased nearly 20,000,000 lbs., compared with a month earlier, and were nearly 30,000,000 lbs. over stocks held a year earlier.

	Jan. 31, '48, lbs.	Dec. 31, '47, lbs.	Jan. 31, '47, lbs.
All barreled pork (brls.)	859	1,005	600
P. S. lard (a)	32,243,211	38,231,972	20,648,363
P. S. lard (b)	3,515,000	11,335,123	...
Lard rendered	117,300	120,800	
Other lard	6,390,535	5,596,764	22,372,981
TOTAL lard	62,266,046	55,254,747	45,021,344
D. S. Cl. bellies (contract)	341,600	350,600	236,900
D. S. Cl. bellies (other)	3,703,607	1,885,972	4,014,266
TOTAL D. S. Cl.	3,703,607	1,885,972	4,014,266
bellies	4,045,207	2,245,572	4,251,166
D. S. rib bellies	2,284,295	2,089,371	3,276,236
D. S. fat backs
S. P. regular ham	1,173,998	974,150	939,600
S. P. skinned ham	20,402,774	15,721,360	10,300,798
S. P. bellies	21,927,948	15,519,712	11,777,773
S. P. picnics, S. P.
Boston boulders	5,797,113	5,037,087	2,145,871
Other meats meats	12,187,693	8,857,699	6,882,335
TOTAL ALL MEATS	69,539,005	50,304,951	40,521,788
(a) Made since Oct. 1, 1947.			
(b) Made previous to Oct. 1, 1947.			

The above figures cover all meats in storage in Chicago, including holdings by the Government.

Bring 'em back Often!

And customers *will* come back—often—for the kind of specialty meats they want—the kind that are flavored to delicious perfection with famous Worcester Salt. A good reputation is more to be cherished than pure gold, but you can earn both if you always use *pure* Worcester Salt in your specialty meats. The resulting full appetizing flavor will see to that.

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Partlow No. 40 Temperature Control

Automatically throttles the gas supply to maintain a desired temperature. Five ranges: 0 to 150, 50 to 350, 100 to 450, 100 to 650 and 100 to 1000 deg. Fahr. Gas pressures to 1 pound.

A feature of this No. 40 temperature control is that its valve is moved only enough to feed the gas needed by an oven, heater, melting furnace or soldering equipment to compensate for changes in heat demand as established through its temperature-sensitive bulb. There is no overshooting or underheating around the control point which you set on the rotating dial.

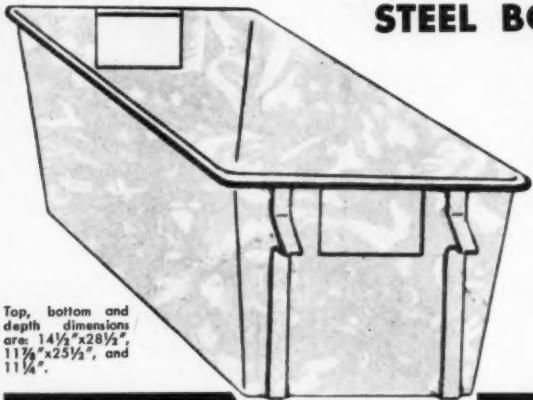
One unit in our complete line of high as well as low-pressure gas controls, this No. 40 is made in four sizes for pipe lines of $\frac{3}{8}$ to 1 inch, and in five heat ranges, minimum at 0 to 150, maximum at 100 to 1000 deg. F. Standard equipment includes a 5-ft. steel temperature-sensitive flexible element. List prices range from \$35 to \$47 in uncalibrated and calibrated designs.

Bulletins 206 and 250 provide details, show bulb constructions for special installations. Bulletin 340 shows the complete line

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STEEL BOXES for SAFE, SURE DELIVERIES



Top, bottom and depth dimensions are: 14½" x 28½", 11½" x 23½", and 11½".

These sturdy, durable steel boxes are specially designed for speedy handling and economical delivery of perishable meat products. Elimination of all crevices keeps these galvanized containers free from bacteria possibility. Rounded corners permit easy cleaning. Nesting hooks prevent stacked empties from being jammed into each other. Bead rolled around rod at top of box is arc welded at frequent intervals to protect against budging and loss of shape. Write for further details.

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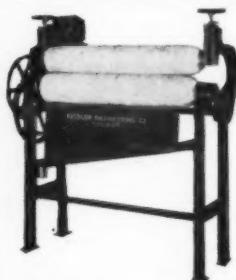
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Give your quality beef the protection it deserves, and give your smoked meats the benefit of even all-over support plus maximum smoke penetration while in the smoke-house.

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CASING STRIPPING MACHINE

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Designed for the most efficient and economical stripping of hog and beef casings. Sturdy, carefully built of the best materials for years of trouble-free service. Positive roll adjustment, quiet operation, enclosed drive.

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BIRMINGHAM, ALABAMA

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

February 3, 1948	
Choice, native, heavy	54 @ \$0.54
Choice, native, light	52 @ \$0.50
Good	45 @ \$0.50
Common	38 @ \$0.50
Can. & cutter	32 1/2 @ \$0.50
Utility	34 1/2 @ \$0.50
Bol. bull	37 @ \$0.50

BEEF CUTS

	City
No. 1 ribs	70 @ \$0.75
No. 2 ribs	56 @ \$0.62
No. 1 loins	86 @ \$0.93
No. 2 loins	63 @ \$0.72
No. 1 hinds and ribs	61 @ \$0.65
No. 2 hinds and ribs	56 @ \$0.57
No. 3 hinds and ribs	47 @ \$0.53
No. 1 rounds	52 @ \$0.53
No. 2 rounds	51 @ \$0.48
No. 1 chuck	47 @ \$0.50
No. 2 chuck	45 @ \$0.47
No. 3 chuck	42 @ \$0.45
No. 1 briskets	42 @ \$0.45
No. 2 briskets	40 @ \$0.45
No. 1 flanks	24 @ \$0.26
No. 2 flanks	24 @ \$0.26
No. 1 top sirloins	60 @ \$0.62
No. 2 top sirloins	58 @ \$0.60
Bol. reg. 46@5 lbs. av.	...
Bol. reg. 6@8 lbs. av.	...

FRESH PORK CUTS

	Western
Buttocks, regular 3/8	45 @ \$0.48
Shoulders, regular	41 @ \$0.44
Pork loins, fresh 12 lbs. do.	47 @ \$0.52
Hams, regular, under 14 lbs.	50 @ \$0.54
Hams, skinned, fresh, under 14 lbs.	52 @ \$0.57
Picnics, fresh, bone in	36 @ \$0.40
Pork trimmings, ex. lean	49 @ \$0.52
Pork trimmings, regular	30 1/2 @ \$0.35
Spare ribs, medium	40 @ \$0.41
Bellies, sq. cut, seedless, 8/12, 57@58	...
	City
Boston butts, 3/8 lbs.	46 @ \$0.48
Shoulders, regular	43 @ \$0.46
Pork loins, fr., 10/12 lbs.	49 @ \$0.50
Hams, regular, under 14 lbs.	51 @ \$0.54
Hams, skinned, under 14 lbs.	53 @ \$0.57
Picnics, bone in	38 @ \$0.41
Pork trim, ex. lean	50 @ \$0.52
Pork trim, regular	30 1/2 @ \$0.36
Spare ribs, medium	42 @ \$0.43
Bellies, sq. cut, seedless, 8/12, 55 @ \$0.60	...

FANCY MEATS

Veal breeds, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers	70
Lamb fries	35
Oxtails under 1/2 lb.	16
Oxtails over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 4, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	\$50.00-52.00
600-700 lbs.	50.00-52.00
700-800 lbs.	51.00-53.00
Good:	
350-500 lbs.	None
500-600 lbs.	44.00-47.00
600-700 lbs.	44.00-47.00
700-800 lbs.	45.00-48.00
Commercial:	
350-600 lbs.	39.00-43.00
600-700 lbs.	40.00-43.00
Utility:	
350-800 lbs.	None
Cow:	
Commercial, all wts.	35.00-38.00
Cutter, all wts.	33.00-35.00
Canner, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF. CARCASSES:	
Choice:	
80-130 lbs.	50.00-53.00
130-170 lbs.	None
Good:	
80-80 lbs.	46.00-48.00
80-130 lbs.	46.00-50.00
130-170 lbs.	None

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BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Prices for tallow and greases broke sharply 4@5c during the week under the influence of the price break in practically all commodity futures markets. Weakness in lard was a leading factor and caused the larger tallow and grease buyers to withdraw from the market, leaving the market at the close Thursday in a rather confused position.

At the close of last week and on Monday this week, there was moderate buying of tallow and greases at the 23c level. Wednesday a couple of the larger buyers were credited with picking up several tanks of choice white grease in the Chicago market at the 21c level. But buying Thursday in the spot market was limited and erratic with prices for fancy tallow and choice white grease varying from 21c down to 19c as the day progressed. However, there were reports that 20c was bid in the East for fancy tallow.

The USDA was reported to have received offerings totaling 29,839,000 lbs. of lard and pork fat in response to its earlier request. Included were about 20,000,000 lbs. refined lard, 8,000,000 lbs. prime steam lard, and 1,000,000 lbs. refined pork fat.

The government Thursday announced purchase of 20,000,000 lbs. of lard at an average of \$23.95, New York, packed for export and this had a firming influence on both the lard market and inedible fats. However, liquidation in grain futures was incomplete.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were 4@5c lower than a week earlier. Thursday's quotations were:

Edible 21c n; fancy, 20c n; choice, 19 1/2c n; extra, 19 1/2c n; special 19 1/2c n; No. 1, 19c n; No. 3, 18 1/2c n; No. 2, 17@17 1/2c n.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	40.00
Blood, dried 16% protein, per unit of ammonia	11.00
Underground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	44.50
in 100-lb. bags	48.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L. bulk	nominal
Feeding tankage, underground, 10-12% ammonia, bulk per unit of ammonia	10.75

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	46.00
Bone meal, raw, 4 1/2% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	80

Dry Rendered Tankage

45/50% protein, underground, \$2.20 per unit of protein	
---	--

EASTERN FERTILIZER MARKET

New York, February 5, 1948

Prices were marked down sharply for both dry rendered and wet rendered tankage due to the withdrawal of the buyers from the market. Last sales of wet rendered tankage were made at \$11.00 f.o.b. New York but additional material was offered at this figure with no buyers.

Dry rendered tankage was offered at \$2.25 f.o.b. New York with very little trading.

An active demand exists for fertilizer chemicals which are short.

GREASES.—The market in greases was 4@5c lower than it was a week earlier. Grease quotations on Thursday were as follows:

Choice white, 19@20c; A-white, 18 1/2@19 1/2c; B-white, 18@19c; yellow, 17 1/2@18 1/2c; house, 17@18c; brown, 25 F.F.A., 16 1/2@17 1/2c.

GREASE OILS.—Grease oil prices broke sharply compared with a week

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 5, 1948)

Blood

	Unit
Underground, per unit ammonia	\$10.50@10.75

Digester Feed Tankage Materials

Underground, loose	\$11.00
Liquid stick, tank cars	4.00

Packinghouse Feeds

	Carlots per ton
50% meat and bone scraps, bulk	\$130.00
55% meat scraps, bulk	145.00
50% feeding tankage, with bone, bulk	121.50
60% digester tankage, bulk	145.00
80% blood meal, bagged	180.00
65% BPL special steamed bone meal, bagged	70.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$6.00 and 10c
Bone tankage, underground, per ton	37.50@40.00
Hoof meal, per unit ammonia	5.50@ 9.00

Dry Rendered Tankage

	Per unit Protein
Cake	\$2.10
Expeller	* 2.10

Gelatine and Glue Stocks

	Per w.t.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75
	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	1.00

Animal Hair

Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	70.00@75.00
Cattle switches	140.00
Winter processed, gray, lb.	11 1/2@12
Summer processed, gray, lb.	7@7 1/2

*F.O.B. shipping point.

ago. No. 1 lard oil was quoted at 27c, or 7c down. Prime burning sold at 30c, which was 6c lower. Acidless tallow oil was quoted at 27c, or 4c down. The trade was watching the lard market for further breaks.

NEATSFOOT OIL.—Quotations on neatsfoot oil were 3@4c lower than a week earlier. Trading continued light. Neatsfoot stock was quoted at 26@27c in carload lots.

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VEGETABLE OILS

Vegetable oils broke severely during the week, with a very sharp decline developing in the spot market on Thursday. Thursday prices were 3 1/2@6c down from prices a week earlier, and 2@4c down from the preceding day.

The break in spot vegetable oil prices largely reflected the sharply declining prices for practically all commodities which developed about midweek and broke futures prices for wheat, lard, cottonseed oil, hides and other items the limit of trading on two successive days. Some demoralization in prices for refined vegetable oils and vegetable oil products also resulted.

The Department of Agriculture announced Monday that olive oil from all

countries had been put under import control through an amendment to WFO 63. Department spokesmen said that 33,000 tons of an estimated world surplus of 123,000 tons had been allocated to U. S. importers applying for licenses prior to midnight February 14. Of this total, 10 per cent will be allocated to veterans and other "newcomers" in the industry and the remainder to importers of record. The announcement said that existing agreements covering exchange of soybean for olive oil will apply only to shipments of olive oil from producing countries prior to March 1, 1948.

In Congress at the beginning of the week, efforts developed to free oleomargarine from the system of taxes which margarine producers claim hampers its competition with butter. Senator Burnet R. Maybank, D., S. C., introduced a proposed amendment to the tax cut measure calling for repeal of the special levies on margarine.

A national production goal of 2,839,000 acres of peanuts to be picked and threshed in 1948 was announced February 3, by the U.S.D.A. The 1947 crop was 3,378,000 acres.

CORN OIL.—At 25c paid this product was 3 1/2c lower than paid prices a week ago.

PEANUT OIL.—Thursday's price of 23c paid, Southeast, was 4c lower than nominal prices a week earlier.

COCONUT OIL.—Thursday's price of 19c paid, Pacific Coast, was 5c down.

SOYBEAN OIL.—A price of 18c paid, basis Decatur, was 6c down from Thursday of last week.

COTTONSEED OIL.—Thursday's spot crude price of 22c asked across the Belt was 4 1/2c down compared with a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, FEBRUARY 2, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	28.30	28.40	27.80	*27.50	28.58
May	26.30	26.40	26.20	*26.03	26.42
July	*25.30	25.65	25.10	*25.20	25.55
Sept.	*24.30	24.30	24.20	24.30	24.60
Oct.	*23.00	—	—	*23.00	23.25
Dec.	*20.71	—	—	*21.15	24.00
Jan. '49	*20.51	—	—	*21.00	20.50

Total sales: 116 contracts.

TUESDAY, FEBRUARY 3, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	*27.00	27.50	26.75	*26.70	27.50
May	25.90	26.20	25.62	*25.69	26.03
July	*25.05	25.40	25.00	*25.03	25.20
Sept.	*24.10	24.40	24.00	*24.05	24.30
Oct.	*22.75	22.60	22.60	*22.50	23.00
Dec.	*20.71	—	—	*20.71	21.15
Jan. '49	*20.00	—	—	*20.00	21.00

Total sales: 153 contracts.

WEDNESDAY, FEBRUARY 4, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	*26.50	26.45	24.70	*24.70	26.70
May	25.55	25.55	23.66	*23.66	25.66
July	24.90	24.90	23.03	*23.03	25.03
Sept.	*23.70	23.40	22.06	*22.05	24.05
Oct.	*22.00	21.65	20.50	*20.50	22.50
Dec.	*20.71	20.71	18.71	*18.71	20.71
Jan. '49	*20.00	—	—	*18.00	20.00

Total sales: 309 contracts.

THURSDAY, FEBRUARY 5, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	23.25	23.30	22.70	*22.70	24.70
May	23.07	23.25	21.66	*21.66	23.66
July	22.30	22.60	21.03	*21.05	23.03
Sept.	21.30	21.49	20.05	*20.15	22.05
Oct.	*19.00	18.50	18.50	*18.50	20.50
Dec.	17.85	17.90	16.85	*17.00	18.71
Jan. '49	*17.00	—	—	*17.00	18.00

Total sales: 385 contracts.

*Bid. †Nominal. ‡Asked.

VEGETABLE OILS

Code cottonseed oil, carlots, f.o.b. mills	22 1/2
Valley	22 1/2
Southeast	22 1/2
Trans.	22 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest	18 1/2
Corn oil, in tanks, f.o.b. mills	25 1/2
Coconut oil, Pacific Coast	19 1/2
Peanut oil, f.o.b. Southern points	23 1/2
Cottonseed foots	—
Midwest and West Coast	6 1/2
East	6 1/2

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Prices f.o.b. Chgo.

White domestic, vegetable	39 1/2@40
White animal fat	39 1/2@41
Milk churned pastry	37
Water churned pastry	36

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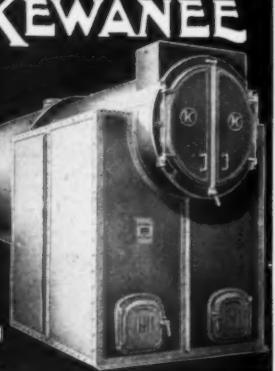
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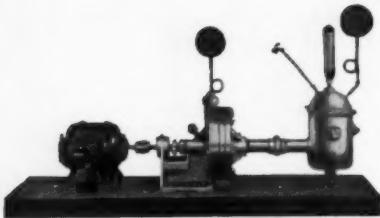
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HIDES AND SKINS

Packer hides break 2½c as wave of liquidation sweeps all commodity markets—Trading awaited to clarify values on packer calf and kips.

Chicago

PACKER HIDES.—The packer hide market broke 2½c at mid-week, as a wave of heavy liquidation swept over all organized commodity futures markets. Hide futures were under pressure throughout the week to date, but did not experience as much decline as grains, lard and cottonseed oil, and the decline in hide futures appeared to have slowed down by late mid-week.

Declines of 2½c were established on native steers, branded steers, heavy native cows and branded cows. An outside packer moved Feb. production of 12,000 hides same basis, including light native cows at 3c decline; inasmuch as light cows had been one of the strongest descriptions earlier, local packers have been reluctant to take a greater decline on these than on heavy steers, and have been asking ½c more. Reported sales so far total a little over 50,000 hides but two packers are credited with booking about 20,000 more to tanning accounts.

The Association moved 2,700 mixed light and heavy native steers at the close of last week at 30½c, or ½c down from earlier trading. At mid-week, one packer sold 5,300 mixed light and heavy native steers at 28c, or 2½c decline. Extreme light native steers were fairly well sold up earlier, with 34c last paid; no trading has come to light this week but some quote the market 31@32c in a nominal way.

Butt branded steers are quotable at 27c, or 2½c down from last week. One packer sold 1,200 Colorados at 26½c, or 2½c decline. Two packers sold a total of 1,700 heavy Texas steers at 27c, and 600 light Texas steers also moved at 27c, both 2½c down from last week. Extreme light Texas steers last sold previous week at 31½c, but are quoted nominally around 32c at present, pending trading.

Three packers sold a total of 12,100 Feb. heavy native cows at 28c, down 2½c from last week; an outside packer sold at the same figure. This outside packer included northern light native cows at 29c but bids this basis were declined in the local market; later, there was some indication that northern light cows could be bought that basis but packers declined 29½c for lighter River point take-off, asking 30c.

At the opening of the week, the Association sold 1,400 Chgo. branded cows at 30c, or ½c down. Later trading by two packers at mid-week involved a total of 16,500 branded cows at 28c, or 2½c under last week. Two other packers were credited with booking about 20,000 branded cows to tanning accounts.

There has been no trading in packer bulls, which moved previous week at 20c

for natives and 19c for brands, with ½c premium paid for some light average bulls; accumulation is said to be light and market quoted unchanged pending trading, although some figure the market around 2c lower for actual business.

Federally inspected cattle slaughter declined again last week, the total for week ended Jan. 31 being estimated at 266,000 head, ten per cent under the 294,000 of previous week, but four per cent above the 255,000 reported for same week last year.

OUTSIDE SMALL PACKER.—Not much actual business has been reported so far this week in the outside small packer market. Buyers' ideas are lower, and some offerings are reported coming out late this week. Some tanners indicate they can buy good small packer stock at 26c, selected, trimmed, with choice light average hides around 28c.

PACIFIC COAST.—The Pacific Coast market is quoted in a nominal way around 26c for cows and 24c for steers, flat, f.o.b. shipping points; there were rumors late this week of trading around this basis but no confirmation is obtainable as yet.

CALF AND KIPSKINS.—The market on packer calfskins is in an uncertain position and trading is awaited to define values. At the end of last week, one packer sold 15,000 Milwaukee all-weight calf, running mostly lights, at 90c, or 10c down from last trading. Northern light calf, under 9½ lbs., are reported obtainable at 90c, and northern heavies 9½/15 lb., at 70@75c, with River points around 10c less, according to buyers; but some trading will be necessary to establish values.

A similar situation prevails on packer kipskins, with last trading prices of 47½@50c for northern natives, and 45c for northern over-weights not viewed as the going market. Southeast small packer kips sold previous week at 40c for natives and 35c for over-weights, with brands at usual 2½c discount.

Chicago city collectors have moved trimmed calf on New York selection at sharply lower prices again this week. One collector sold 16,000 skins, 3-4's at \$3.50, 4-5's at \$4.50, 5-7's at \$5.50, 7-9's at \$6.50, 9-12's at \$7.75, and 12-17's at \$8.50; these prices are 60c lower for the 7/9's and lighter, and \$1.00 lower for the heavy end, than prices paid late previous week, with further offerings that basis. Some trading by New York collectors was reported this week at \$7.25 for 9-12's, and \$7.75 for 12-17's.

Packer regular slunks were active at the close of last week. One packer sold 10,000 Feb. regular slunks at \$3.00, down 50c from last month; following this, demand broadened and same packer moved 10,000 more at \$3.10, while 10,000 sold from another quarter also at \$3.10. Hairless slunks are salable around \$1.10 for 15 in. and up.

SHEEPSKINS.—Production of packer shearlings continues light, with a steady

demand for any material suitable for mutton tanners. Couple cars were reported moving in the West Coast market at \$2.85 for No. 1's. Local sellers indicate \$3.90 obtainable for Fall clips, \$2.90 for No. 1 shearlings; a good inquiry is reported for lower grades, with \$1.50 obtainable for No. 2's and \$1.15@1.25 for No. 3's. Pickled skins are about unchanged and quotable at \$14.00@15.00 per doz. packer production for usual run of offerings, with very good stock up to \$16.00 but scarce. Interior Iowa packers sold wool pelts this week but no details have been released as yet; there are indications, however, that around \$4.65 per cwt. liveweight basis was paid by pullers.

N. Y. HIDE FUTURES

MONDAY, FEBRUARY 2, 1948

	Open	High	Low	Close
Mar.	30.03	30.03	29.05	29.15
June	28.40	28.40	27.80	27.90
Sept.	27.20	27.20	27.20	26.80b
Dec.	26.10b	25.80b

Closing 35 to 1.00 lower; Sales 87 lots.

TUESDAY, FEBRUARY 3, 1948

	Open	High	Low	Close
Mar.	28.75b	28.50	27.60	27.60b
June	27.50	27.50	26.45	26.45
Sept.	26.60b	26.10	25.50	25.55b
Dec.	25.50b	24.50b

Closing 1.25 to 1.55 lower; Sales 135 lots.

WEDNESDAY, FEBRUARY 4, 1948

	Open	High	Low	Close
Mar.	27.45	27.38	26.80	27.25
June	26.00b	26.10	25.50	25.80
Sept.	25.50	24.80	24.80	24.90b
Dec.	24.50b	24.50	24.70	24.10b

Closing 35 to 60 lower; Sales 133 lots.

THURSDAY, FEBRUARY 5, 1948

	Open	High	Low	Close
Mar.	26.90b	27.35	27.02	27.10b
June	25.65	25.80	25.25	25.20b
Sept.	24.65b	24.95	24.44	24.44
Dec.	24.00b	24.15	24.00	23.50b

Closing 15 to 65 lower; Sales 160 lots.

FRIDAY, FEBRUARY 6, 1948

	Open	High	Low	Close
Mar.	27.00	27.75	26.95	27.15b
June	25.00b	25.65	24.80	24.85b
Sept.	24.10b	24.60	23.90	23.90b
Dec.	23.85	23.85	23.75	23.10b

Closing 54 lower to 5 higher; Sales 84 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 31, 1948, were 7,338,000 lbs.; previous week 5,640,000 lbs.; same week 1947, 9,265,000.

Shipments of hides from Chicago for the week ended January 31, 1948, were 5,033,000 lbs.; previous week 4,815,000 lbs.; same week last year, 5,054,000.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Feb. 5, '48	Previous Week	Cor. week 1947
Hvy. nat. stra.	@28	@31	@23	
Hvy. Tex. stra.	@27	@29 1/2	20	@21
Hvy. butt				
brnd'd stra.	@27	@29 1/2	20	@21
Hvy. Colo. stra.	@26 1/2	@29	19 1/2	@20 1/2
Ex-light Tex. stra.	@29n	@31 1/2	66 22	
brnd'd' d. stra.	@28	30 1/2	66 22	
Hvy. nat. cows	@28	30 1/2	66 22	
Lt. nat. cows	@30	32	24 1/2	61 25 1/2
Nat. bulls	@20n	@20	61 17 1/2	
brnd'd. bulls	@19n	@19	61 16 1/2	
Calfskins, Nor. 70	@90n	80	61 05	57 1/2
Kips, Nor. nat. 45	@50n	50	61 30	31
Kips, Nor. brnd. 40	@45n	47 1/2	27	62 29 1/2
Slunks, reg.	@3.10	@3.50	@2.75	
Slunks, hrs.	@1.10	1.00	@1.10	

CITY AND OUTSIDE SMALL PACKERS

	Open	High	Low	Close
Mar.	30.03	30.03	29.05	29.15
June	28.40	28.40	27.80	27.90
Sept.	27.20	27.20	27.20	26.80b
Dec.	26.10b	25.80b

Closing 35 to 1.00 lower; Sales 87 lots.

COUNTRY HIDES

	Open	High	Low	Close
Hvy. stra.	23	24	25	23 @17
Hvy. cows	23	24	25	23 @17
Bulls	23	24	25	23 @17
Extremes	23	24	25	23 @17
Bulls	14	15	16	11 1/2 @12
Kipskins	38	42	40	28 @32

All country hides and skins quoted on flat trimmings basis.

SHEEPSKINS, ETC.

	Open	High	Low	Close
Pkr. shearings	@2.90	@2.90	2.00	@2.25
Dry pelts	@27	@28	27	@25
Horseshides	9.50	10.25	9.75	10.50

Cured meats, pounds 30,070,000 27,015,000 25,356,000

Fresh meats, pounds 38,299,000 37,798,000 36,251,000

Lard, pounds 8,296,000 8,268,000 4,802,000

FRIDAY'S CLOSINGS

Provisions

With the live hog top of \$26.00 Friday at Chicago \$1.00 down from a week earlier, and the average of \$23.75 off \$1.90, provision prices were weak to 1 1/2 c and more lower. Friday quotations: Under 12 pork loins, 45@46; Boston butts, 41@42; 10/14 green skinned hams, 40@44; 16/D pork shoulders, 36 1/2@37; under 3 spareribs, 38@39; 8/12 fat backs, 20; regular pork trimmings, 29@30; 18/20 DS bellies, 36; 4/6 green picnics, 34 1/2; 8/up green picnics, 32 1/2.

Cottonseed Oil

Cottonseed oil futures prices closed Friday at New York: Mar. 23.05b, 23.30ax; May 22.15-18; July 21.25b, 21.35ax; Sept. 20.20; Oct. 18.50b, 18.75ax; Dec. 17.00b, 17.75ax; Jan. (49) 18.00n. Sales were 346 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended January 31:

Week Jan. 31 Previous week Cor. wk. 1947

	Open	High	Low	Close
Cured meats, pounds	30,070,000	27,015,000	25,356,000
Fresh meats, pounds	38,299,000	37,798,000	36,251,000
Lard, pounds	8,296,000	8,268,000	4,802,000



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Manufacturers of fine seasonings and specialties for the Meat Packing Industry.

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Attention: SAUSAGE MFRS!

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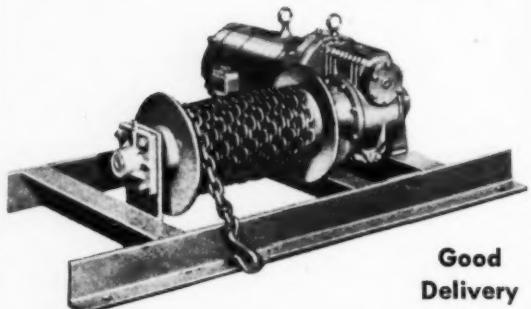
Beef Pancreas
Calf Pancreas
Hog Pancreas
Beef Pituitaries
Sheep Pituitaries
Hog Pituitaries
Cow Ovaries
Hog Ovaries

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These new Electric beef hoists produced for E. G. James Company are available in 3,000 lb. and 1,000 lb. capacities. Used extensively on beef killing floors for raising knocking pen doors, paunch lifts, bleeding rail hoists and as calf and sheep hoists.

A magnetic adjustable disc type brake is built directly on one end of the drip-proof ball bearing motor and a combination helical gear and worm gear fully enclosed reducer on the opposite end. Mounted on a sturdy open steel electric welded frame to allow full light to the killing floor.

HOIST has Master motor, magnetic reversing starter limit switch, 30' of $\frac{5}{16}$ alloy chain and sheave, 40' per minute hoisting speed, choice of rope operated drum switch or push button (specify which you want). Motor* 3 phase, 60 cycle, 220/440.

3,000 LB. CAP.

\$700⁰⁰

1,000 LB. CAP.

\$475⁰⁰

FOB OHIO

EXTRAS: Automatic Lander, with limit control switch & weighted pick up loop \$275.00. Weighted pick up loop only \$22.00

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HEEKIN METAL CANS AVAILABLE IN UNLIMITED QUANTITIES

LIVESTOCK MARKETS

Weekly Review

MID Lists the Causes of Carcass Condemnations

Out of a total of 84,132,182 animals subjected to ante mortem federal inspection during the fiscal year ended June 30, 1947, 236,086 were classified as "suspected" and 10,594 were condemned, according to the annual report of USDA's Meat Inspection Division. Post mortem inspection of 84,118,765 animals resulted in passing 83,796,868, and condemning 321,897.

The report covers ante mortem inspection of 14,099,153 cattle, 7,021,950 calves, 17,554,531 sheep and lambs, 45,076,737 hogs and small numbers of goats and horses. Post mortem inspections included 14,093,769 cattle, 7,020,235 calves, 17,551,638 sheep and lambs and 45,073,370 hogs.

Animals found dying or at the point of death was the largest single factor resulting in ante mortem condemnations, and accounted for 1,985 cattle, 1,302 calves, 2,190 sheep and lambs and 2,262 hogs.

The largest single factor in condemnation of carcasses on post mortem inspection was pneumonia and pleurisy which caused loss of the carcasses of 13,495 cattle, 8,143 calves, 21,066 sheep and lambs and 23,373 hogs. Next in line as a condemnation factor affecting bovine and ovine animals was emaciation, which accounted for the carcasses of 8,947 cattle, 8,687 calves and 22,814 sheep and lambs. A number of diseases shared the questionable honor of being the next largest factor in condemnation of hog carcasses, including pyemia which caused loss of 14,176 carcasses, arthritis 11,268, tuberculosis 10,764, and septicemia 10,265.

Of special interest because of their preventable character were the post mortem condemnations of the carcasses of 4,751 cattle, 1,100 calves, 2,914 sheep

and lambs and 2,327 hogs due to injuries.

Post mortem inspections resulted also in condemnation of parts of the carcasses of 191,041 cattle, 10,401 calves, 2,557 sheep and lambs and 1,073,684 hogs. Actinomycosis and actinobacillosis were the largest factors in the case of bovine stock, causing partial loss of the carcasses from 154,235 cattle and 5,906 calves, but tumors and abscesses also loomed large as a loss factor, affecting the carcasses of 32,222 cattle and 3,717 calves. In the case of hogs and sheep, tumors and abscesses were the major factor, causing loss of parts of the carcasses of 764,037 hogs and 1,247 sheep and lambs. Tuberculosis also caused extensive losses in parts of 237,044 hogs, while parasitic diseases took a toll from the carcasses of 1,082 sheep.

Foreign meat and meat food products refused entry during the year totaled 2,546,522 lbs., including 2,452,241 lbs. of canned beef, 39,547 lbs. of fresh beef, 2,430 lbs. of canned pork and 12,951 lbs. of canned sausage. A total of 353,223 lbs. of product was condemned, including 192,778 lbs. of cured beef, 55,866 lbs. of canned beef, 6,437 lbs. of canned pork and 1,310 lbs. of sausage.

Inspected and passed for export during the year were: 126,454,029 lbs. of beef and beef products; 2,398,545 lbs. of mutton and lamb and products; 326,456,918 lbs. of pork and pork products and 94,072,422 lbs. of horse meat and its products, a total of 549,381,914 lbs. A total of 317 certificates were issued covering exportation of 11,498,700 lbs. of inedible animal products.

The meat inspection division said that the volume of inspections increased slightly over the preceding year, and that at the close of the period 498 slaughtering and packing plants, and 464 meat processing plants were operating under federal inspection.

Examination of 23,547 samples of meat and meat food products in the division's seven laboratories resulted in rejections of 2,481 during the year. The division approved 21,380 new labels and sketches for proposed labels and withheld approval from 1,928.

Plans and specifications for 961 projects involving construction of new plants, remodeling, or major equipment installations for slaughtering and meat processing were reviewed.

LIVESTOCK IMPORTS-EXPORTS

	Nov. 1947 Number	Nov. 1946 Number
EXPORTS (domestic):		
Cattle for breeding	934	1,799
Other cattle	4	502
Hogs (swine)	469	236
Sheep	35	206
Horses for breeding	38	36
Other horses	165	27,834
Mules, asses, and burros	2,442	1,942
IMPORTS (for consumption):		
Cattle for breeding, free—		
Canada	3,356	2,479
Mexico	...	182
Cattle, other, edible (dut.)		
Canada—		
Over 700 pounds (Dairy)	3,248	5,136
(Other)	28	25
200-700 pounds	75	106
Under 200 pounds	551	502
Mexico	...	52,415
Hogs—		
For breeding, free	268	216
Edible, except for breeding ¹	24	15
(dut.)		
Horses—		
For breeding, free	37	31
Other (dut.)	306	493
Sheep, lambs, and goats, edible (dut.)	126	1,686

¹Number of hogs based on estimate of 200 pounds per animal.

LIVESTOCK CAR LOADINGS

A total of 9,460 cars were loaded with livestock during the week ended January 24, according to the Association of American Railroads. This was a decrease of 4,573 cars from the same week a year ago and a decrease of 5,510 cars under the same week of 1946.

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At any given Live Cost and Yield Percentage, with
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FOR 30 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

8 Middle St., West Smithfield

(Cables: Effseaco London)

LONDON, E. C. 1, ENGLAND

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 4, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$10.75-24.25	\$21.50-24.50	\$	\$	\$
140-160 lbs.	23.75-25.75	24.00-26.00	24.25-25.50	22.75-24.00	23.00-24.25
160-180 lbs.	25.25-27.00	25.50-26.75	25.25-26.25	24.00-25.50	24.25-25.50
180-200 lbs.	26.75-27.25	26.25-26.75	26.00-26.50	24.75-25.75	25.50-only
200-220 lbs.	26.75-27.25	26.00-26.75	26.25-26.50	25.00-25.75	25.50-only
220-240 lbs.	26.50-27.00	25.50-26.50	26.25-26.50	25.00-25.75	25.50-only
240-270 lbs.	25.75-27.00	24.50-25.75	25.25-26.25	24.50-25.50	24.50-25.75
270-300 lbs.	25.25-26.25	23.75-25.75	24.75-25.50	24.00-24.25	24.00-24.50
300-330 lbs.	24.25-25.50	23.50-24.25	24.25-24.75	23.75-24.25	23.75-24.00
330-360 lbs.	24.00-25.00	23.25-23.75	24.00-24.50	23.50-23.75	23.50-23.75

Medium:

160-220 lbs.	22.50-26.50	23.00-25.50	25.00-26.00	22.50-25.25	23.00-24.75
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SOVS:

Good and Choice:

270-300 lbs.	23.50-24.00	23.50-23.75	23.25-23.50	22.00-22.50	22.50-only
300-350 lbs.	23.50-24.00	23.50-23.75	23.25-23.50	22.00-22.50	22.50-only
330-360 lbs.	23.25-24.00	23.25-23.50	23.25-23.50	22.00-22.50	22.50-only
360-400 lbs.	23.00-23.75	23.00-23.25	23.00-23.25	22.00-22.25	22.50-only

Good:

400-450 lbs.	22.75-23.75	22.75-23.00	23.00-23.25	22.00-22.25	22.50-only
450-550 lbs.	22.00-23.50	22.25-22.75	23.00-23.25	22.00-22.25	22.50-only

Medium:

250-350 lbs.	20.75-23.50	20.00-22.00	22.75-23.25	21.50-22.50	22.00-22.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	13.75-20.25	18.00-22.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	29.00-32.00	31.00-36.00	28.50-35.00	29.00-34.00	29.50-34.00
900-1100 lbs.	30.00-33.00	32.00-39.00	30.50-37.00	29.75-37.00	29.50-34.50
1100-1300 lbs.	30.00-34.00	33.00-39.00	31.00-37.00	30.00-37.00	29.50-34.50
1300-1500 lbs.	30.00-35.00	33.00-39.00	31.00-37.00	30.00-37.00	29.50-34.50

STEERS, Good:

700-900 lbs.	25.50-29.50	26.00-32.00	25.50-29.50	25.50-29.75	26.25-29.50
900-1100 lbs.	26.00-30.50	26.50-33.00	26.50-30.50	26.00-30.00	26.25-29.50
1100-1300 lbs.	26.50-31.00	27.00-33.00	26.50-31.00	26.00-30.00	26.25-29.50
1300-1500 lbs.	26.50-31.00	27.00-33.00	26.50-31.00	26.25-30.00	26.25-29.50

STEERS, Medium:

700-1100 lbs.	21.00-26.00	22.50-27.50	21.00-26.50	21.50-26.00	20.00-26.25
1100-1300 lbs.	22.00-26.50	23.00-27.50	22.00-26.50	23.00-26.25	20.00-26.25

STEERS, Common:

700-1100 lbs.	19.00-22.00	19.50-23.00	18.50-22.00	17.50-22.00	18.00-20.00
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HEIFERS, Choice:

600-800 lbs.	28.00-31.00	28.50-32.00	27.50-31.50	27.50-30.50	28.50-32.00
800-1000 lbs.	28.50-31.00	30.00-33.50	28.00-32.00	27.50-31.50	28.50-32.50

HEIFERS, Good:

600-800 lbs.	24.00-28.00	25.50-29.50	24.50-27.50	24.00-27.50	25.75-28.50
800-1000 lbs.	24.50-28.50	25.50-30.00	24.75-28.00	24.00-27.50	25.75-28.50

HEIFERS, Medium:

500-900 lbs.	19.50-24.50	21.50-25.50	20.00-24.75	19.00-24.00	19.50-25.75
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HEIFERS, Common:

500-900 lbs.	16.50-19.50	18.50-20.50	17.00-20.00	17.00-19.00	17.00-19.50
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COWS (All Weights):

Good	20.50-23.00	21.50-23.00	19.50-22.50	19.50-22.50	20.00-22.50
Medium	18.50-20.50	18.50-21.50	18.00-19.50	17.75-19.50	18.00-20.00
Cut & com.	16.50-18.50	16.25-18.50	15.25-18.00	16.00-17.75	15.50-18.50
Cannery	15.00-16.50	15.00-16.25	13.50-15.25	15.00-16.00	14.50-15.30

BULLS (Yrs. Excl.), All Weights:

Beef, good	22.50-23.00	22.50-24.00	22.00-22.50	21.50-22.00	22.00-23.50
Sausage, good	21.50-22.50	22.50-23.00	21.00-22.00	20.50-21.50	21.50-23.00
Sausage, medium	20.00-21.50	21.50-22.50	18.50-21.00	18.00-20.50	20.00-21.50
Sausage, cut & com.	17.00-20.00	17.50-21.50	15.50-18.50	16.00-18.00	16.50-20.00

VEALERS (All Weights):

Good & choice	27.00-36.00	28.00-33.00	24.00-30.00	23.50-28.00	25.00-35.00
Com. & med.	16.00-27.00	19.00-28.00	15.00-24.00	16.50-23.50	15.00-25.00
Calve, 75 lbs. up	10.00-16.00	15.00-19.00	11.00-15.00	13.00-16.50	11.00-15.00

CALVES (500 lbs. down):

Good & choice	21.00-25.00	21.00-25.00	23.00-26.50	20.00-20.50	20.00-20.00
Com. & med.	15.00-23.00	17.00-21.00	15.00-23.00	17.00-20.00	17.00-20.00
Cull	10.00-15.00	14.00-17.00	11.00-15.00	13.00-17.00	13.00-17.00

SLAUGHTER LAMBS AND SHEEP:¹

LAMBS (Wooled):

Good & choice	25.00-26.00	24.50-25.35	24.00-24.50	24.00-24.75	24.25-24.75
Med. & good	22.00-24.50	21.50-24.50	21.25-23.75	21.50-24.00	20.50-24.00
Common	18.00-21.50	18.00-20.50	18.50-21.00	16.50-20.50	17.25-20.25

EWES:²

Good & choice	11.50-13.00	13.00-14.00	12.75-13.50	13.00-13.75	12.75-13.85
Com. & med.	10.00-11.00	11.00-13.00	10.50-12.50	11.25-13.00	9.75-12.50
Cull	8.00-9.00	9.00-10.00	8.50-9.50	9.00-10.00	8.00-9.00

¹Quotations on wool stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.
²Quotations on woolled stock.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 31, 1948, as reported to THE NATIONAL PROVIDER:

CHICAGO

Armour 2,893 hogs; Swift, 3,151 hogs; Wilson, 5,523 hogs; Agar, 9,263 hogs; Shippers, 7,703 hogs; Others, 26,701 hogs.

Totals: 20,746 cattle; 2,530 calves; 55,234 hogs; 10,944 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

Armour ... 3,309 302 2,045 2,923
Cudahy ... 2,477 428 804 2,513
Swift ... 2,986 519 1,681 4,842
Wilson ... 2,928 510 1,068 3,878
Central ... 420
U.S.P. ... 734
Others ... 4,039 ... 3,924 2,518

Totals ... 16,893 1,849 9,012 16,674

OMAHA

Cattle & Calves Hogs Sheep

Armour ... 6,816 10,011 3,255
Cudahy ... 4,481 7,229 4,318
Swift ... 4,546 8,129 5,017
Wilson ... 2,370 5,146 ...
Others ... 16,485 ...

Cattle and calves: Eagle, 40; Great-er Omaha, 131; Hoffman, 109; Rothschild, 480; Roth, 234; Kingan, 1,476; Merchants, 85; Livestock, 411.

Totals: 21,188 cattle and calves, 46,997 hogs and 12,591 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour ... 2,724 994 11,292 3,610
Swift ... 3,141 1,133 9,489 3,327
Harris ... 1,214 ... 3,140 262
Hell 1,557 ...
Labeled 1,204 ...
Krey 1,918 ...
Sleifel 803 ...
Others ... 3,688 193 6,376 582
Shippers ... 2,190 1,706 13,222 92

Totals ... 12,967 4,026 49,001 7,873

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift ... 2,719 463 9,159 10,983
Armour ... 2,471 269 6,966 1,573
Others ... 3,218 533 2,621 2,075

Totals ... 8,408 1,265 18,746 14,631
Does not include 28 cattle, 5,128 hogs and 2,630 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep

Cudahy ... 3,882 19 15,191 2,473
Armour ... 2,740 24 13,243 3,303
Swift ... 3,525 48 8,807 2,043
Others ... 361
Shippers ... 11,636 30 16,086 2,619

Totals ... 22,144 121 53,327 10,438

WICHITA

Cattle Calves Hogs Sheep

Cudahy ... 1,030 203 1,986 2,437
Guggen-heim ... 233
Dunn- 35 ...
Osterdag ... 66 ... 59 ...
Dold ... 90 ... 59 ...
Sunflower ... 27 ... 30 ...
Pioneer
Ezel ... 447 ... 245 165
Others ... 958 ... 245 165

Totals ... 2,851 203 2,895 2,602

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour ... 1,252 251 470 13
Wilson ... 1,077 247 503 19
Others ... 172 5 386 ...

Totals ... 2,501 503 1,359 32
Does not include 472 cattle, 161 calves, and 7,579 hogs bought direct.

CINCINNATI

Cattle Calves Hogs Sheep

Gall's 506
Kahn's 603
Lorey 603
Meyer 38
Schlachter ... 175 61 ... 38
Schroth ... 156 5 2,424 ...
National ... 285
Others ... 2,324 901 7,507 89

Totals ... 2,940 907 10,534 633
Does not include 467 cattle and 6,467 hogs bought direct. Market shipments were 206 calves and 1,453 hogs.

DENVER

Cattle Calves Hogs Sheep

Armour ... 956 6 3,987 1,712
Swift ... 127 4,062 2,243
Cudahy ... 611 15 2,627 2,155
Others ... 2,495 76 1,626 4,625

Totals ... 4,985 114 13,202 10,735

ST. PAUL

Cattle Calves Hogs Sheep

Armour ... 5,150 4,361 8,692 2,728
Bartusch ... 770
Cudahy ... 1,187 1,863 ... 696
Rifkin ... 876
Superior ... 2,037
Swift ... 5,242 6,065 31,894 3,190
Others ... 1,360 2,244 6,267 5,526

Totals ... 16,622 14,536 46,853 12,140

FORT WORTH

Cattle Calves Hogs Sheep

Armour ... 856 552 419 2,089
Swift ... 609 252 758 3,195
Blue ...
Bonnet ... 45 6 66 ...
City ... 285 7 181 ...
Rosenthal ... 2 1

Totals ... 1,797 818 1,424 5,284

TOTAL PACKER PURCHASES

Week ended Cor. week, Jan. 31, 1947

Cattle ... 134,042 155,585 138,815
Hogs ... 308,584 279,287 233,331
Sheep ... 104,577 143,011 131,062

Totals ... 416,503 437,882 402,147

•

Established Over 25 Years

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YARD 3-1314

WE SELL
and BUY
Straight or Mixed Cars
BEEF • VEAL • LAMB • PORK
AND OFFAL

Let Us Hear from You!

Established Over 25 Years

EDWARD KOHN CO.
For Tomorrow's Business

RATH MEATS

Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

We Ship
Straight and Mixed Cars of
SUCHER'S
"Victory Brand"
Pork Products
and Provisions

the **SUCHER**
packing co.



400 N. WESTERN AVE. • MELrose 3531 • DAYTON, OHIO

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods,
and Canned Meats

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N.Y.

THE E. KAHN'S SONS CO.
CINCINNATI, OHIO
"AMERICAN BEAUTY"
HAMS AND BACON
Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Offices
BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND—C. J. Osborne, 3919 Elmwood Road, Cleveland Heights
H. G. Metzger, 10820 Park Heights Avenue
DETROIT—J. H. Rice, 1786 Allard, Gross Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—Thos. F. Keenan, 1511 Daleland Avenue
R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS

• WILLIAM G. JOYCE, Boston, Mass.
• F. C. ROGERS CO., Philadelphia, Pa.
• A. L. THOMAS, Washington, D. C.

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended January 31, 1948.

CATTLE

	Week ended	Cor. week,
	Jan. 31	1947
Chicago‡	20,746	22,520
Kansas City‡	18,742	18,795
Omaha‡	18,755	21,910
East St. Louis‡	7,080	9,112
St. Joseph‡	5,887	10,041
Sioux City‡	10,180	11,655
Wichita‡	2,096	2,479
New York &		
Jersey City†	6,713	7,545
Oklahoma City†	3,637	5,402
Cincinnati†	4,242	6,789
Denver†	6,733	6,605
St. Paul†	15,262	17,622
Milwaukee‡	4,120	4,115
Total	126,202	144,590

134,964

HOGS

Chicago‡	47,726	44,510	32,580
Kansas City‡	9,192	9,004	46,926
Omaha‡	54,441	40,573	70,576
East St. Louis‡	29,403	26,656	75,636
St. Joseph‡	21,416	16,528	21,395
Sioux City‡	32,568	29,157	45,092
Wichita‡	2,650	2,566	2,658
New York &			
Jersey City†	30,384	31,927	34,662
Oklahoma City†	8,098	15,177	7,822
Cincinnati†	18,830	15,171	11,569
Denver†	18,202	16,415	15,993
St. Paul†	40,586	34,499	32,221
Milwaukee‡	4,460	4,280	3,207
Total	316,616	284,503	400,338

316,200

SHEEP

Chicago‡	10,944	11,960	13,397
Kansas City‡	16,674	17,702	120,023
Omaha‡	17,902	14,746	23,393
East St. Louis‡	7,199	6,629	7,425
St. Joseph‡	15,186	18,163	12,824
Sioux City‡	7,189	9,871	10,199
Wichita‡	2,437	2,370	2,780
New York &			
Jersey City†	39,645	38,599	42,855
Oklahoma City†	32	2,236	1,659
Cincinnati†	880	862	824
Denver†	18,405	19,306	10,425
St. Paul†	6,614	6,300	7,423
Milwaukee‡	901	1,068	1,500
Total	144,638	149,812	155,227

155,227

*Cattle and calves.
†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on February 3, 1948:

CATTLE:	
Steers, med. to gd.	\$25.00@27.50
Steers, med.	20.00@25.00
Cows, good	20.00@25.00
Cows, com. & med.	18.50@19.00
Cows, cut. & can.	14.50@17.00
Bulls, sausage, good	24.00@25.00
Bulls, sausage, med. & com.	18.00@23.00

CALVES:	
Vealers, choice	\$30.00@33.00
Vealers, med. to gd.	21.00@25.00
Com. to med.	15.00@20.00
Cull to com.	6.00@14.00

HOGS:

Gd. & ch. \$27.25@27.75

LAMBS:

Gd. & ch. \$25.00@26.00

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended January 31, 1948:

Cattle Calves Hogs Sheep	
Salable 461 1,671 429 377	
Total (incl. directs) ... 3,016 5,368 16,982 16,507	
Previous week:	
Salable 572 2,034 301 269	
Total (incl. directs) ... 4,371 6,400 17,591 13,229	

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration)

Des Moines, Ia., February 5.

—At the ten concentration yards and 11 packing plants in Iowa and Minnesota Thursday the general market for hogs was slow and uneven. Prices at noon were 50c to \$1.50 lower than Wednesday, largely 75c to \$1.25 down with a few bids \$2.00 lower on butchers and \$2.75 off on sows. Quotations Thursday ranged as follows:

Hogs, good to choice:

160-180 lb.	\$19.75@24.25
180-240 lb.	23.00@25.00
240-330 lb.	21.75@24.00
300-360 lb.	21.25@23.00

Sows:

270-330 lb.	\$20.75@22.25
400-550 lb.	19.50@21.50

Receipts of hogs at Corn Belt markets for the week ended February 5 were:

	This week	Same day last wk
Jan. 30	40,000	32,500
Jan. 31	40,000	65,500
Feb. 2	50,000	41,300
Feb. 3	45,000	46,000
Feb. 4	40,000	42,200
Feb. 5	40,000	42,200

LIVESTOCK RECEIPTS

Receipts at major livestock markets were as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 31	206,000	472,000	190,000
Jan. 24	233,000	421,000	195,000
1947	222,000	431,000	215,000
1946	230,000	681,000	326,000
1945	272,000	353,000	281,000

AT 11 MARKETS

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 31	150,000	365,000	124,000
Jan. 24	161,000	300,000	124,000
1947	159,000	297,000	155,000
1946	158,000	153,000	239,000
1945	200,000	258,000	216,000

AT 7 MARKETS

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 31	150,000	365,000	124,000
Jan. 24	161,000	300,000	124,000
1947	159,000	297,000	155,000
1946	158,000	153,000	239,000
1945	200,000	258,000	216,000

CANADIAN KILL

Inspected slaughter in Canada for week ended January 24 as reported by the Dominion Department of Agriculture:

CATTLE	Week Ended	Same Week
Jan. 24		
Western Canada... 17,963	14,070	
Eastern Canada... 13,482	9,319	
Total 31,455	23,389	

HOGS	Week Ended	Same Week
Western Canada... 58,255	47,054	
Eastern Canada... 63,242	38,945	
Total 121,497	80,997	

SHEEP	Week Ended	Same Week
Western Canada... 5,846	7,344	
Eastern Canada... 7,398	8,119	
Total 13,244	15,463	

MEAT SUPPLIES AT NEW YORK

Receipts reported by the U. S. D. A., Production & Marketing Administration

WESTERN DRESSED MEATS

STEER AND HEIFER: Carcasses

Week ending Jan. 31, 1948. 8,036

Week previous 16,097

Same week year ago 8,634

COWS:

Week ending Jan. 31, 1948. 2,712

Week previous 2,435

Same week year ago 5,030

BULLS:

Week ending Jan. 31, 1948. 180

Week previous 355

Same week year ago 214

VEAL:

Week ending Jan. 31, 1948. 7,830

Week previous 14,144

Same week year ago 10,880

LAMB:

Week ending Jan. 31, 1948. 47,356

Week previous 61,844

Same week year ago 55,358

MUTTON:

Week ending Jan. 31, 1948. 3,069

Week previous 2,461

Same week year ago 5,504

HOG AND PIG:

Week ending Jan. 31, 1948. 4,735

Week previous 4,410

Same week year ago 1,040

PORK CUTS:

Week ending Jan. 31, 1948. 1,944,779

Week previous 2,373,520

Same week year ago 2,850,084

BEF CUTS:

Week ending Jan. 31, 1948. 83,931

Week previous 125,572

Same week year ago 256,159

VEAL AND CALF:

Week ending Jan. 31, 1948. 3,444

Week previous 5,288

Same week year ago 5,382

LAMB AND MUTTON:

Week ending Jan. 31, 1948. 3,767

Week previous 7,894

Same week year ago 14,322

BEEF CURED:

Week ending Jan. 31, 1948. 21,750

Week previous 26,452

Same week year ago 14,165

PORK CURED AND SMOKED:

Week ending Jan. 31, 1948. 882,708

Week previous 1,194,279

Same week year ago 1,460,811

LARD AND PORK FATS:

Week ending Jan. 31, 1948. 99,100

Week previous 71,162

Same week year ago 157,525

LOCAL SLAUGHTER

STEERS:

Week ending Jan. 31, 1948. 4,531

Week previous 4,953

Same week year ago 5,587

COWS:

Week ending Jan. 31, 1948. 1,588

Week previous 1,864

Same week year ago 539

BULLS:

Week ending Jan. 31, 1948. 594

Week previous 728

Same week year ago 756

CALVES:

Week ending Jan. 31, 1948. 7,220

Week previous 9,677

Same week year ago 8,581

HOGS:

Week ending Jan. 31, 1948. 30,384

Week previous 31,927

Same week year ago 34,662

SHEEPS:

Week ending Jan. 31, 1948. 39,645

Week previous 38,599

Same week year ago 42,855

COUNTRY DRESSED PRODUCT AT NEW YORK

totaled 5,799 veal, 48 hogs and

217 lambs in addition to that shown

above. Previous week 6,226 veal, 27

hogs and 144 lambs. Same week 1947:

5,261 veal, 8 hogs and 57 lambs.

incomplete.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended January 31, as reported by the USDA, showed a decline for hogs, cattle, calves and sheep.

Cattle Calves Hogs Sheep & Lambs

NORTH ATLANTIC New York, Newark, Jersey City 6,713 7,220 30,384 39,645 Baltimore, Philadelphia 5,298 1,043 19,551 1,857

NORTH CENTRAL Cincinnati, Cleveland, Indianapolis 12,827 3,757 51,380 7,645 Chicago, Elburn 25,028 9,436 88,425 23,127 St. Paul-Wis. Group¹ 25,010 33,908 101,217 8,015 St. Louis Area² 12,732 5,002 71,604 11,042 Sioux City 10,682 194 34,099 11,574 Omaha 21,193 900 34,926 19,971 Kansas City 17,120 2,975 42,488 17,078 Iowa and So. Minn.³ 17,060 6,388 158,915 32,496

SOUTHEAST⁴ 6,757 4,147 27,625 ... SOUTH CENTRAL WEST⁵ 17,165 4,079 43,282 27,285 ROCKY MOUNTAIN⁶ 6,977 187 20,181 9,108 PACIFIC⁷ 19,258 6,459 27,762 32,039 Grand total 203,838 85,695 801,839 240,882 Total week earlier 225,101 90,628 829,510 254,123 Total same week 1947 199,538 79,065 837,744 258,422

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during December, 1947—cattle 76.8, calves 72.1, hogs 78.3, sheep and lambs 84.9.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama, and Florida:

	Cattle	Calves	Hogs	Sheep
Week ended Jan. 30	2,960	1,872	15,866	0
Week previous	3,024	1,590	26,539	2
Cor. week last year	1,550	689	23,152	0

STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4



Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

ALWAYS SAY SAYER'S SAUSAGE CASINGS

For the best in natural casings . . . sheep, hog, beef or sewed casings

SAYER & CO. INC.

195 WILSON AVENUE BROOKLYN 21, N.Y.

CHICAGO OFFICE: 211 North Green St., 7

PLANTS—Brooklyn, Detroit, Newark, Mishawaka, Fostoria

FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca, Auckland

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Sausage and Smokehouse

1-BACON SLICER, U. S., heavy duty	\$2200.00
1-BACON SLICER, U. S., 150-B, with shingling device	625.00
1-SAUSAGE LINKER, Linker Machines, with motor, excellent condition	1750.00
1-CONVEYOR TABLE, for Bacon Line, 6'0", stainless steel	125.00
1-SILENT CUTTER: Buffalo, 600# cap. 60 HP, late type	3500.00
1-MIXER: Boss, 750# cap. double crank tilt type, with 7½ HP motor, recon. & guar.	775.00
1-SILENT CUTTER, Buffalo #38, recon., with motor	750.00
1-SILENT CUTTER, Buffalo #27, recon., guar., with motor	500.00
1-GRINDER, 15 HP, latest style Boss frame, with Sanders 2-way cut head, exc. cond.	800.00
LOAF MOLDS: Anco L-12, stainless, 3½" x 4x12", 6# cap., each	7.50

Rendering and Lard

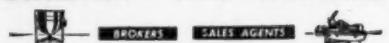
1-BLOW TANK, NEW, complete with valves, pipe, etc.	\$2000.00
1-COOKER, ANCO, 4x10, with 25 HP motor and starter, exc. cond.	2650.00
1-COOKER, Anco Laabs, 4x10, 10 HP motor, new shell, shaft and bearings	2200.00
1-TRANSPORTER, NEW, Yeomans Globe #20, never used, with compressor and motors	2850.00
1-CRACKLING PAN, 30"x7'6"x8'6", coils with screen	300.00
2-HYDRAULIC PRESSES, NEW, Boss, 300-ton, with stainless steel piston, valves and slats, complete with pumps and governors	5100.00
1-HYDRAULIC PRESS, Boss, 300-ton, with pump	5000.00
1-EXPELLER, Anderson #1, with 20 HP motor and tempering device	1800.00
1-HOG: NEW, Diamond #35, with 40 HP motor and starter, shock absorber base	3850.00
2-COOKERS: NEW, 5x12, dry rendering, with 30 HP motors and starters, ea.	6250.00
1-COOKER: NEW, Jordan, dry rendering, 4x7, with 10 HP motor	2375.00
1-HAMMERMILL: NEW, W.W., with sacking collector, screens, 75 HP motor	2037.00
1-CRACKLING GRINDER: Grindler, 18"x12" with 25 HP motor	650.00
1-EXPELLER, Anderson #1 with 15 HP motor	1700.00

Miscellaneous

KETTLES, S.J.: 80 gal., stainless clad, ea.	\$ 150.00
KETTLE, S.J.: 100 gal., Hubert, NEW, stainless inner and outer jacket, 40# w.p., % jacketed, % hinged cover, ea.	275.00
KETTLES, S.J.: 100 gal., Groen, stainless clad, ea.	175.00
TROLLEYS (550) hindquarter, 6½#, galv. hooks, ea.	.50
TROLLEYS (300) hindquarter, 9#, stainless hooks, ea.	.55
1-CARLOAD: Curing Vats, 1500# cap., good condition, each	20.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY

 BROKERS SALES AGENTS

7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS
In Used, Rebuilt and New Packing House
Machinery, Equipment and Supplies.

CLASSIFIED ADVERTISING

Undisplayed/sets solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15¢ each. Count address or box numbers as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

We Buy and Sell All Equipment

We solicit your offerings of new and used meat packing, sausage manufacturing and rendering equipment, single items or complete plants. We have interested purchasers available. Also if you need equipment at any time, call on us, we can save you money on like-new items at used prices. Jamaica Products Co., P. O. Box 163, Jamaica, L. I., N. Y.

TOLEDO DIAL track scale, model 31-2123, brand new, still in original crate. Delayed delivery from factory caused seller to buy another. At list, \$612.30 F.O.B. White & Co., Moorhead, Miss.

EQUIPMENT WANTED

WANTED: Used packing house, rendering and sausage equipment, one piece or complete plant. Send complete description and lowest cash price for immediate disposal. Williams & Grantley Co., 141 W. Jackson Blvd., Chicago 4, Ill. Mr. A. Durr.

YOU'LL GET

ATTENTION!



No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

GET ACTION—USE
NATIONAL PROVISIONER "CLASSIFIEDS"

BUSINESS OPPORTUNITIES

DEERSKINS: Wanted in exchange for fine leather gloves. W-453, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLESWITCHES WANTED: Please write or call KAISER-REISMAN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5953.

STOCKINETTE SALES

Long established stockinette manufacturer desires representation on west coast and Pacific northwest.

EAGLE BEEF CLOTH CO.
276 Newport St., Brooklyn 12, N. Y.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P.O. Box 6669 Los Angeles 22, Calif.

HOG • CATTLE • SHEEP SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

CLASSIFIED ADVERTISING CONTINUED ON PAGE 53

EQUIPMENT FOR SALE

EQUIPMENT

Beef Rail, 2½" x ½", 15¢ per ft.

Hangers, 50¢ each.

Switches, \$1.50 each.

Silent Cutter, #27 Buffalo, direct drive, less motor \$175.00

Silent Cutter, Boss #5½, direct drive, less motor 200.00

Labeler, Burt, Wrap-around, Non-adjusting, 300.00

Grinder, 166 Buffalo, V-belt drive, less screw, ring, and motor 250.00

Grinder Head, 66 Enterprise, with screw and ring 150.00

We are in the market for used equipment, and buy from single items to entire plants. Send us your inquiries.

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHesapeake 5300

Equipment for Sale

2-Beef Hoists; new Dups No. 16, 5 HP, 60 FPM, complete with starter, PB station and limit switch, chains, etc., ea. \$ 715.00

1-Beef Friction Dropper; new Dups No. 18B complete with chains and dropper hook, etc. 430.00

6-Track Scales; new Howe #1348, 2000# cap., with 6' beams, ea. 206.5

100 M Beef Shroud Pins, new #11 Tinned wire 1" welded eye; per M \$13.50; per 5M 55.0

5-Hand winches; new all steel 5 ton capacity with built in brake, 30" x ½" cable, ea. 80.0

3-Platform Scales; new Howe portable steel platform, 300# cap. single beam, 35.0

1-Pallet truck; hydraulic, foot pedal operated 4' lift reconditioned like new. Lewis-Shepard Model HP-60 6000.00

Barrel and Drum trucks; new, one man with 2 in 1 hook. Equipped with 10' x 2½" Rubber tired roller bearing wheels, ea. 300.00

1-Boss Meat Mixer No. 3 reconditioned as new and put in good as new shape, bottom discharge 750# cap. with direct connected 5 HP 3/60/220 volt motor. 750.00

Immediate delivery on the equipment above, f.o.b. our plant.

DOHM & NELKE, Inc., 7700 E. Railroad Ave. St. Louis 15, Mo. Phone St. Louis, Goodfellow 4822

For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor

Silent Cutter, Boss 36" Bowl with 20 HP motor

Silent Cutter Buffalo #48A & other sizes

Rotary Cutter with 21-29" blades

Bacon Slicers; Hottmann Mixers; Stuffers; Tanks

Grinders; Retorts; Hammer Mills; Stainless Ket

tles. We buy & sell single items & complete plants

NEWMAN TALLOW & SOAP

MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #24 Mixer, 600# capacity

requires 40 HP, jacketed trough; 1-Enterprise

#166 Meat Grinder, belt driven; 3-Mechanical

Dryers, 5x12'; 1-Cast Iron 2000 gallon jacketed

agitated Kettle; 12-Stainless jacketed Kettles, 30,

40, 60, 80 gallons; 30-Aluminum jacketed Kettles,

20, 40, 60, 80, 100 gallon; 2-Albright-Nell 4x

Lard Roller; 1-Brech 1000# Meat Mixer. Send us

your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-29 Park Row, New York City, N. Y.

FOR SALE: GLOBE Roto cut size 42x18 complete

with motors and jackknife loading unit. Situated in

western Canada. For further details write F-496

THE NATIONAL PROVISIONER, 407 S. Dear

born St., Chicago 5, Ill.

FOR SALE: CANS—270,000 beef and gravy, 444

414 in bags, for immediate sale. Contact at once

Royal Meat Products Co., 707 Linwood Blvd., Kansas City, Missouri.

CLASSIFIED ADVERTISING

POSITION WANTED

General Manager

Experienced packinghouse executive desires position. Can assume full charge—plant operations, industrial relations, financial matters. Well-rounded practical experience plus college educational background, with successful record. Excellent references. W-429, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Available March 15th—an expert in the sausage and smoked meats line. 19 years of quality production.

Experienced in the problems of both large and small packers. A sober conscientious worker who will improve the quality and increase production in your sausage and smoked meats departments and provide you with a profit margin that will amaze you. Best of references as to character and ability. W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Accounts Wanted—Salesman

Has sales experience selling wholesale and retail meats; seeking accounts Buffalo and surrounding territory on commission basis. Have car and good following, am past middle age, family man and can furnish A-1 references. If interested write Box W-463, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED CURING MAN is seeking position as head of curing division in medium sized packing house. Have had experience in practically all pork operating departments. Can furnish satisfactory references. Prefer to locate in east or south eastern section of country. At present employed. Good reason for desiring to make change. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION! Small or Medium Packers: If you are having difficulty with your sausage, smoked meats, boiled hams, loaves or other edible products I will be willing to help you out. 60-90 day period or perhaps permanent. I have had plenty of experience with these products. Am in the south, south preferred. W-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT MANAGER: Long practical experience in operating all plant departments including buying and selling. Successful in handling labor. Excellent references. Desire change to small or medium size plant. Prefer east or southeast. W-457, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

MANAGER or PLANT SUPERINTENDENT: Fully experienced in both large and small plants, all departments including maintenance and refrigeration. Available Feb. 15th. W-465, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUYER available for responsible firm operating on Chicago market. 20 years' experience buying for local and eastern firms on all types and grades of cattle. W-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Position as manager or superintendent in medium size plant. Years of experience. Can furnish excellent references as to ability and qualifications. W-438, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNING PRODUCTION man: Can handle entire operation. Wants place where he can buy an interest or work on percentage basis. W-439, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT: And fleet manager available. 20 years' experience in pork packing and meat canning business. Age 41. W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALER MANAGER: Or truck driving salesmen supervisor with successful sales experience in sausage, smoked and fresh meats. Age limit 20 to 45. Plant located in Michigan. State earliest employment date, age, experience, former employers and salary expected in reply. W-458, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern packing plant manufacturing 100,000² of quality products weekly, desires fully qualified working sausage foreman. Write giving full personal history and experience. W-455, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Combination payroll and cost clerk, one capable of supervising all payroll records, and qualified for cost work in a medium sized Ohio packing house. Salary open. W-469, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced cattle and calf buyer by large southwest independent packer. One who has bought for packers. Unless thoroughly experienced don't reply. W-444, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Retired veterinarian for ante mortem and post mortem inspection in modern packing plant. Must have B.A.I. experience. Apply Sam Harris Packing Co., Crawfordsville, Indiana.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Write Box W-382, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

EASTERN SALESMAN

Nationally known company with well established business in meat and sausage packaging material, wants an experienced salesman to handle their sales in the entire eastern part of the country, with headquarters in New York city. This is a first class business connection and the sales possibilities and remuneration will attract a high calibre man. The job consists of making present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. W-440, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-202, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Foreman Dry Rendering Edible and Inedible Animal Feeds and Hide Curing

Applicant must be practical and understand this business. Medium size Ohio packer. Good salary, liberal share of the profits, good working conditions. Reply is confidential. Give full information regarding experience, age, family status, etc. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Sales Manager—Opportunity

Here is an unusual opportunity for a man capable of taking charge of sales of beef for a packing plant in one of Minnesota's largest cities, supervising salesmen and doing some personal selling. The work involves no traveling. This is a permanent position with a good present and promising future. The company is long established and enjoys a fine reputation. Highest references required. Replies strictly confidential. W-441, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED

Experienced manager to operate rendering plant in Illinois, outside of Chicago, handling butcher shop and packing house bones, fats, offals. Give experience, age, etc. Address W-442, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Maintenance Foreman

Meat packing and canning plant in New York city. Experience in meat packing maintenance required. Some canning preferred. W-466, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Experienced sausage maker. One who is capable of making all kinds of sausages and loaves. Capable of taking complete charge of sausage department in central Ohio plant, having weekly capacity of 125,000 to 150,000 pounds. Good working conditions and top salary. We are interested in a man with good background and experience in all kinds of sausages. W-443, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Wanted for a medium sized packing plant in the midwest who is thoroughly qualified and experienced in the following departments: Slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. W-454, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER

Ohio medium sized plant needs immediately a qualified sausage maker, experienced in quantity and quality production. We are interested only in an expert. Write Box W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

We are looking for a young man with experience in all phases of sausage department operations, to act as assistant foreman. Future opportunity to take over foremanship. Must be able to handle help and figure costs. State age, experience, family status, and give references. Packing house located in southern Ohio. Apply Box W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

For Sale, and immediate possession, one new, modern, concrete block Meat Packing & Rendering Plant combined; fully equipped with new machinery and two 1947 model GMC Panel trucks.

This plant began operating June 3, 1947, and is located on 20 1/2 acres of land on Highway 11, just outside the city limits of Hattiesburg, Miss. The plant is located 70 miles from the Mississippi Gulf Coast, and 120 miles north of New Orleans, La.

The business and the plant, including land, can be purchased for \$60,000.00. Terms can be arranged to proper party, by paying one third down.

The business, since operation, has averaged \$25,000.00 per month.

Capacity of sausage manufacturing products is 50,000 lbs. per week.

Plenty of help available in this locality.

The plant has not been engaged in wholesale beef business, which could be added as a profitable line. The plant is located within 100 yards of a stockyard, with five other stockyards within 50 miles of this city.

The seller has other land available adjoining this site, if purchaser desires expansion.

Reason for selling, owner has other established interests.

Pictures of plant can be furnished upon request.

If interested, phone 188, or write Ben Shemper, P. O. Box 466, Hattiesburg, Miss.

SAUSAGE PLANT

Complete sausage manufacturing plant, located New York metropolitan area. 3,000 sq. ft. Long established. Includes retail store on premises and own truck routes. Modest investment necessary. FS-447, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern New York Slaughtering Plant

Will lease or sell government inspected plant located in best livestock section in New York state. Background—35 years of profitable operation. Facilities to slaughter 500 cattle or 3600 calves and lambs in 48 hour week. Private railroad siding. Plenty of room for expansion. Within overnight delivery of New York city. Now operating with established trade throughout the state. W-468, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Complete sausage kitchen and wholesale meat business. Well located in Detroit. Annual money volume about \$1,000,000. Fully equipped and operating. Can be transferred to new owner with out interruption. Established sausage routes. Excellent opportunities for hustler. FS-400, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Packing house on main highway 30 miles west of Detroit on 13 1/2 acres. Doing \$1,000,000 annually. Capacity 500 hogs, 200 cattle and 15,000 pounds of sausages weekly. Good reason for selling. FS-445, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small modern packing plant in northern Ohio. Built in 1930. Well established business. III health reason for selling. FS-464, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SLAUGHTER HOUSE

For sale, dissolving partnership. Plant almost new, and thoroughly modern. One beef bed and hog killing equipment. Three new insulated delivery trucks and one pick-up truck. Two coolers, room for about 150 beef. James Armstrong, P. O. Box 294, Vista, California. Phone 2091, Vista, Calif.

FOR SALE: Modern slaughter house, new cement block construction only one year old. Located 70 miles northwest of Chicago in the heart of the calf country. Plant is ideal for calf slaughtering. Also has one beef bed and large holding pens. Must be seen to be appreciated. FS-425, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Packing plant located in middle west. Fully equipped with all processing equipment for edible and inedible, well established. Must be cash. FS-446, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: New Jersey locker plant 10 year lease on building, completely equipped. Write for particulars. FS-448, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Small well established packing plant in central west, showing excellent profit. Exceptional opportunity. Complete details furnished on receipt of evidence of financial responsibility. FS-426, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Meat and Gravy

Latest reported development in the meat price war at St. Helena, Ore., was the offer of one butcher to pay customers for carrying ham away. Jack Sappington, whose pricing tactics started the battle, for a time provided each customer with three slices of ham and gave them a dime for taking it out of the shop. Some called to have their three slices delivered and Sappington obligingly sent a package on its way. He explained, though, that a dime would not be enclosed. "I just pay to have it carried away," said he. "If you want it delivered, you will have to take it for nothing." Other local butchers were meeting Sappington's low prices on all items except ham.



Use of a comb to regulate a thermostat probably saved the lives of a butcher and his helper at Charlestown, W. Va., after they were trapped in a small refrigerated locker in their shop. The men were working in the cooler on a Saturday night when the door closed and the inside handle sheared off. The apprentice fashioned a point from his pocket comb and manipulated the thermostat controlling box temperature up to 50 degs. Early on Sunday morning a passing newsboy heard their pounding and released them unharmed.



The "hard-boiled" egg (home economists no longer recommend actually boiling eggs), always a favorite at picnics, has now been dressed up to go to parties. In Seattle, Wash., a department store foods counter offers "cocktail eggs." Eight different spices, salt and butter flavoring are pumped into the eggs with a hypodermic needle. Then the eggs are cooked. After that they are shelled, colored and packed in glass jars, in a solution flavored with spices, sugar, salt and dressing.



The owners of an abattoir at Mexico City whose safe was recently robbed of \$1,400 are not particularly anxious to have the thieves apprehended. The bandits, while forcing a clerk to open the company strong box, put down a brief case containing \$10,000 of their own money and forgot to pick it up again when they left.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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